

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

Volume 86

MAY 14, 1932

Number 20

## PRAGUE SALT

To Be Used in Place of Saltpetre

Cures the Ideal  
Flavory Ham  
A Sweeter,  
Milder Ham



The High  
Color  
Is "Set"

The Name is on Every  
Sack to Identify It

## PRAGUE SALT

has the quality of "deep penetration" and makes hams *cure quickly* creating a teasing, lasting flavor. The high color is "set" while the ham is yet young. When the salt saturation is finished the color holds.

Ask for Prague Booklet. The Formulas are Built on Experience and are Trustworthy

### THE GRIFFITH LABORATORIES

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# Improve your Quality—and Reduce your Costs

## with this latest *IMPROVED* model “**BUFFALO**” Grinder

**GUARANTEED NOT TO HEAT  
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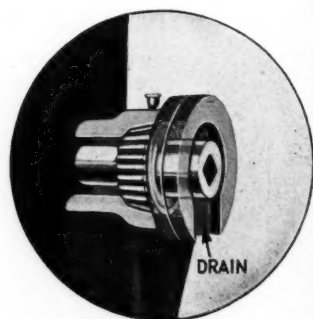


*Made in  
5 Sizes*

**D**ESIGNED especially to turn out the finest **quality of Pork Sausage**. Cuts the meat **clean**, without mashing or heating it.

Round tray saves a tremendous amount of time and labor, reducing the possibility of accidents to a minimum while feeding and increasing capacity considerably.

*Write for full information,  
prices and list of users*



### **HEAVY ROLLER THRUST BEARING**

directly in back of the feed screw eliminates friction and heating of meat and bearing.

PATENTED drain flange between the cylinder and bearing prevents juices from getting into the bearing and oil from getting into the meat.

**SILENT CHAIN DRIVE, PRACTICALLY ELIMINATES NOISE. SPECIALLY DESIGNED FEED SCREW AND RING, BOTH OF FINEST STEEL**

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Manufacturers of “BUFFALO” Silent Cutters, Grinders, Mixers, Chicago Office: Stufflers, Casing Pullers, Bacon Slicers and Fat Cutters 4201 S. Halsted St.

# THE NATIONAL Provisioner

THE MAGAZINE OF THE  
*Meat Packing and Allied Industries*

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 86. No. 20

MAY 14, 1932

Chicago and New York

## If You Keep on Looking Down All the Time, You Never Will See Daylight!

Cutting prices to keep the plant going is a policy responsible in part for the present difficulty in which many industries—and many concerns within industries—find themselves.

Volume without profit cannot be followed indefinitely. The habit once formed proves a dangerous precedent.

Prices for packinghouse products have fallen to very low levels, due in part to the belief that volume could be moved only by price cutting.

As a consequence prices are at such a low point as to be almost disastrous, not only to livestock producers, but to packers as well.

### But It Doesn't Help

With all these low prices buying is slow. It is doubtful if it would have been any slower had selling been firmer and had a little more real merchandising been done.

Prices go lower from day to day because packer salesmen anticipate lower levels and hasten to reach them.

Other important foods have shown no such relative decline as most meats and meat products. The question naturally arises as to just how much the industry itself has contributed to this situation through its urge for volume to keep the plant going.

One sales manager calls the attention of his salesmen to the fallacy of such psychology. He points out graphically its disastrous re-

sults, and shows the need for profit on all transactions of manufacturers and merchandisers if unemployment is to be overcome.

### Duty to Get a Profit

He sets forth the responsibility of the manufacturer and merchandiser to make a profit—not only that he shall prosper, but so that he can pay a living wage to those he employs and to those from whom he buys.

He says:

Editor The National Provisioner:  
Here is our contribution to the

### Giving Away Quarters?

There was once a packer who said he would stick to his price list.

But in his heart he was so sure it could not be done that he did not live up to his word. Instead he furnished each of his salesmen with a pocket full of quarters when they started out to make their day's calls.

If 100 lbs. of meat was sold, and the buyer felt the price was a little too high, he was presented with a quarter—which reduced his cost by  $\frac{1}{4}$ c per pound!

If the salesman wanted to cut the price  $\frac{1}{2}$ c, he presented his buyer with 2 quarters. In extreme cases he might give him even 3 or 4 quarters, thus reducing his cost by  $\frac{1}{2}$ c or  $\frac{3}{4}$ c, or even 1c a pound.

But on the surface the price list was maintained.

*John D. Rockefeller, sr., is famous for giving away shiny new dimes. But he didn't make his billions that way!*

price campaign you have been waging.

This is a letter we sent to all of our sales representatives—salesmen of every description. We believe the thought it carries should come to the attention of sales executives throughout the industry.

At the top of the letter we asked this question:

*"Have some salesmen become 'buyers' for their customers instead of 'sellers' for their house?"*

The letter follows:

### Who Do You Work For?

A few weeks ago two of Chicago's largest retail establishments were planning for their annual "spring white sales." In the course of regular events relating to these sales they made inquiries for the various items that would be used as leaders during these sales.

One of these items was towels. Inquiries for towels went out to the largest mills or manufacturers of this class of goods, and in turn the salesmen for these manufacturers answered the inquiries, receiving the specifications and quoting prices.

When the final quotations were in, the department stores were ready to make their purchases.

A salesman for one house learned that his price was one-half cent per unit higher than that of another competitor, and was informed that if his house would meet the offer of the competitor that he would get the order, as his product was preferred at an equal price.

The salesman first transmitted the



information to his office by letter, and as he did not get a favorable reply he wired. After these repeated efforts had been made without avail by the salesman to get his house to reduce the price, the salesman managed to get his sales manager on the phone.

#### Listening to the Birdies!

The sales manager listened to his story and then politely informed him that a lower price was impossible. The salesman came back with the argument that although the order did not show a profit at the offer of the customer, it would keep the factory wheels turning, and that this was a point worth considering.

The sales manager retorted: "YOU TALK LIKE A BUYER," and hung up the receiver.

This policy of doing business without a profit, "Just to keep the factory wheels turning," has been one of the greatest factors in getting many industries into the present mess, and more than any other single thing that has contributed to the present depression.

*The time has come when that "profitless volume" policy must go the way of all false practices.*

#### A Fatal Sequence of Actions.

At the beginning of this re-adjustment period there was excess stock on every side. In order to move these surplus stocks many holders placed sacrifice prices upon them.

These sacrifice prices on distress merchandise forced the fellow with a clean stock to bring his prices down, which was done at the expense of reducing production and distribution costs.

This meant lower salaries and wages, which in turn reduced buying power. Reduction in buying power meant curtailed consumption, which was a boom-crash and caused further reduction in production. This resulted in further cuts—this time it was unemployment.

In a movement that since has been proved false, and a mistake of proportions that were incalculable, prices were reduced to stimulate business, with the thought that "people would buy if they could get sure enough bargains." Then the rest followed like sheep after a bell wether, and a grand orgy of price cutting was on with the slogan: "To hell with the cost; meet competition; get the business."

#### Birth of the Chiseler.

Buyers with resources to pay promptly became reluctant to pay quoted prices, regardless of how low they were, and made ridiculous offers, perhaps in some cases to discourage a salesman, and were surprised when these offers were accepted. *This was the birth of that new type of buyer—THE CHISELER.*

## Are Your Salesmen "Company Conscious"?

"When American industry has a profit on its products, then American labor will find employment at a fair wage," one packinghouse sales executive says.

But how to get that profit is the question in the mind of the executive.

One way is to develop in each salesman the basic thought that his company and his product are the most important things in his business life.

When a salesman is imbued with this idea, then he will become a seller for his house and not a buyer for his customer.

Every salesman who asks for the right to cut prices to make a sale is dominated by the needs of his customer rather than by the well being of his company.

An industry made up of "company conscious" salesmen headed by executives permeated with "profititis" rather than "volumitis" would show telling results on the black side of the ledger in a short time.

The "chiseler" reasons as follows: "Why pay more than necessary for anything? Everybody wants to do business with a good account. I'll buy, but at my own price. If sellers lose money on the transaction, that's their business—mine is buying."

This "chiseling process" has reached excessive proportions, the buyer, in some cases, using a price or quotation on inferior merchandise as a club to obtain a similar price on first quality product.

In certain cases it has been apparent that the salesman in his zeal to get business has taken the club of the buyer and assisted him to fight his battle for a lower price. He was actually promoting a condition that caused unemployment—less salesmen, less everybody associated with the production and distribution system in every line.

THIS TYPE SALESMAN HAS ACTUALLY BEEN TALKING HIMSELF OUT OF A JOB!

Finally, prices have been reduced to a point in many instances where it is no longer possible to pay the charges

## This Packer 100 Per Cent National Provisionerized

"We are now 100 per cent NATIONAL PROVISIONERIZED," writes a Pacific Coast packer (who, by the way, makes money every year).

"Every executive and every salesman gets THE NATIONAL PROVISIONER at his home address.

"We even go so far as to send it to several of our customers. This magazine is a treat, and helps in their education as well as ours."

This packer executive believes in education—for himself, as well as for his customers.

incurred in production and distribution—let alone pay a profit. There were no more places left that could be "chopped." Some of the outstanding businesses of the country have been forced into bankruptcy as a result; and others have closed their doors to prevent it.

#### Only One Thing to Do.

There is only one thing that can be done to correct this condition—that is, for all of us to stand firmly for a price for our products that represents cost plus a fair profit.

*This must be done and will be done eventually.* There is no time like the present to begin. Every industry and every organization must take this stand.

Every organized community has been asked to support the "job a block" plan, or similar efforts to increase employment. If this is to be done, and the desired and permanent results achieved, prices obtained for products must pay for the cost of manufacturing and distributing them.

When American industry has a profit on its products, then American labor will find employment at a fair price.

Sales representatives of American industry must support the movement first of all. And first by being 100% salesmen for their own house, and leaving the buyer to his own job.

All must do their part in this great effort to eliminate profitless business. The battle will be won through cooperation, and we will be back on the high road of prosperity before we fully realize it.

Yours truly,

E. W. RANDOLPH

Arnold Bros., Inc.  
Chicago, Ill.

#### RATH ADDS PLANT FOOD LINE.

The Rath Packing Company has purchased the Mesquakie Mills plant food factory of Cedar Rapids, Iowa, and is moving the equipment and stock to Waterloo at once. The famous "Our Chief" brands of plant food will be manufactured there. The value of this plant to the Corn Belt may be best summarized by a statement from the Iowa Experiment Station in which they say: "For every dollar invested in fertilizer, three to four dollars may be expected in return." A complete line of plant foods for the farm, the garden, flowers, lawns, and trees, will be manufactured.

John W. Coverdale, manager of the Mesquakie Mills, will move to Waterloo and become manager of this department. Mr. Coverdale developed the plant food business of the Mesquakie Mills. He is now a member of the executive board of the National Committee on Boys' and Girls' Club work, a member of the National Committee on Electricity and its Relation to Agriculture, a past director of the National Live Stock and Meat Board, and is active in conservation of soil fertility problems of the Corn Belt.



## Attractive Designs Feature New Printed Wrappers for Meat

Wrappings and packages are today something more than means to carry meats in first-class condition to consumers.

When properly designed they attract attention, reflect quality, create desire and make sales. They can make their contents stand out, or they can place them at a merchandising disadvantage.

Today the competition of the package is recognized as a vital force in merchandising.

Many new and attractive wrappers and packages for meats are making their appearance. These are a reflection of the growing appreciation on the part of packers of the importance of attractively and properly designed containers.

### New and Catchy Wrappers.

One packer has recently redesigned his tin containers for shipping bulk products to retail stores. A description of these will appear in an early issue of THE NATIONAL PROVISIONER.

Another for the past year or more has been working on his consumer packages. In several cases he has achieved outstanding results, and has been able to materially increase sales and profits on a number of items as a result.

Many outstanding printed transparent wrappers for bacon and other meats have also been designed recently.

Kingan & Co., Indianapolis, Ind., is using a cellophane wrapper for ½-lb. packages of sliced bacon designed and printed by Shellmar in which red and blue are the dominant colors. The design is a shield in blue with a red border. At the top is the word "Kingan's" and the bottom "Breakfast Bacon." Between is the well-known Kingan trademark. Extending in two directions from the design are blue strips bordered in lines of red and white, to give the effect of a tape around the package.

A transparent wrapper with a Shellmar printed design of somewhat larger size than usual is being used for sliced bacon by the Canton Provision Co., Canton, O. Blue, gold, red and yellow are the colors. The main label is a rectangular shaped design of blue with a red center bordered by a band of gold with a line of white between. "The Canton Provision Co." appears at the top.

### A Little Human Interest.

Below this, inclosed in a wreath and on a yellow background is a monogram made up of the first letters of the

words in the firm name. Below this, also in yellow, is a running pig on which are the words "Canton Brand." "Hickory Smoked, Sugar Cured Sliced Bacon" are used on a white strip across the bottom of the label.

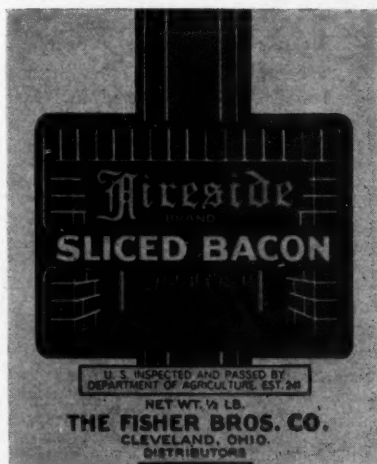
Bands of red, bordered in yellow and blue run from the top and bottom of the label. On these, at regular intervals, are also the running pig trade mark.

An unusual wrapper for sliced bacon was designed by Shellmar for the Webb Packing Co., Salisbury, Md., in which a spider web in white forms the main design. In the center of this is a small label in blue. "Webco Brand" in red bordered with white appears at the top. At the bottom in solid red is the firm name and address. Across the label, slightly below the center, is a yellow strip bordered in white on which is printed "Sliced Bacon."

Small blue bands are carried in two directions from the main label. On these also appear the Webb trademark and brand name.

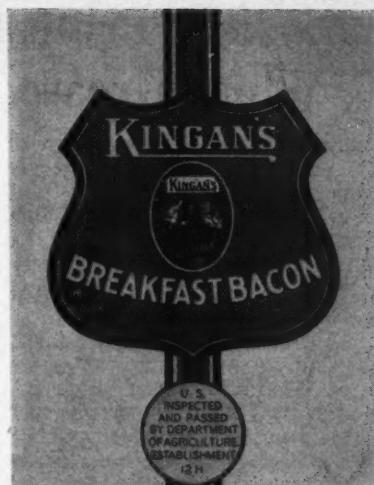
### More Sales Appeal for Butter.

Printed waterproof Cellophane is coming into more general use as a wrapper for butter, particularly by packers who handle this product, and some very attractive printed designs have been produced. The Cleveland Provision Co., Cleveland, O., uses a wrap printed in red, black and green for roll butter. The main design consists of two parallel strips of black ¼-in. wide bordered on the inside with



### PRIMARY COLORS USED.

In this wrapper the firm name has been made secondary in the effort to emphasize the brand and product. Red, blue and yellow are the colors used in the label. The bands are blue and stripes yellow, red and white.



### FIRM NAME EMPHASIZED.

The shield is blue with a border of red, the two colors being separated by a fine white line. In the center is the well-known Kingan trade mark. "Breakfast bacon" is light yellow. The bands are also blue with borders of red. This wrapper and the Fisher wrapper were designed and printed by the Shellmar Products Co., Chicago, Ill.

narrow checkerboard strips of green and white. The distance between these parallel strips is 2½ in. At the top of one strip, facing in, is a boy with a milking stool in his hand. On the other side facing him is a girl with a milk pail on her arm.

In the space between these strips, at the top of the design, in red and black is "Wiltshire country roll butter." At the bottom of the design, and overlapping the parallel strips for about one-half of their width, is a black-bordered panel, at the top of which is a dairy cow. Underneath her the customer is told that this butter "Is churned fresh every day from pure cream under the most sanitary conditions. A butter of selected quality for particular people." At the bottom is the firm name, and underneath this in larger type are the words "Tuberculin Tested."

### Striking Results Secured.

A particularly striking printed design on cellulose, used for sliced bacon, was made by Shellmar for Schaffner Bros. Co., Erie, Pa. This consists of a keystone in yellow, bordered by two fine lines in black and shaded with green, yellow and red. In the center of the keystone—in green, is a map of Pennsylvania. The name of the company appears in rather small type at the top. "Keystone Brand Bacon" in red stands out prominently. This label measures only 2 by 2 in. and is unusual in that no bands extend from it.

"Fireside Brand" sliced bacon, a product of the Fisher Bros. Co., Cleveland, (Continued on page 49.)

## Packers Protest Against Use of White Grease in Dutch Lard

Request for discontinuance of the practice of using white grease imported from the United States in the manufacture of a product termed "pure refined lard" by Dutch manufacturers has been ignored by the Netherlands government.

At the suggestion of the Institute of American Meat Packers and after investigation by representatives of the Department of Agriculture and the Department of Commerce, the American State Department called the attention of the Netherlands government to the use being made by certain Dutch firms of white grease.

It was explained that American white grease is the product of scraps from packing plants, and of hogs which have been condemned, or which die in transit or from disease, no part or derivative of which may be sold in the United States as a food product. In order to protect the purchasers of pure lard, American regulations prescribe that no edible hog product, whether for domestic interstate or export use, can be sold for human consumption unless it bears a trade label or other mark showing that it has been inspected and passed by the United States Department of Agriculture. This trade label or mark cannot be applied to any food product unless it is derived from animals which had received Government veterinary ante-mortem and post-mortem inspection, and had been found to be wholesome and free from disease, and that inedible white grease cannot meet this requirement.

### White Grease Not Edible.

It was further explained that white grease has certain legitimate industrial uses, among them being the manufacture of soap and the preparation of lubricants for various specialized tools. The production of white grease in the United States is in excess of domestic requirements, and packers have built up an export trade in white grease, the movement of which abroad is subject to rigorous government control.

Also that in order that there may be no misrepresentation in the export of this inedible product, American regulations further prescribe that the exporter shall file with the United States collector of customs an affidavit that such article is inedible.

Attention was called to the fact that purchases of this inedible American white grease in considerable quantity

were being made by certain firms in the Netherlands, but that instead of elaborating the product for industrial use, the inedible white grease was being refined so as to simulate edible lard and then shipped abroad under various Netherlands trade names, as pure lard for human consumption, in competition with wholesome Netherlands as well as foreign lard.

### White Grease in Dutch Lard.

The Netherlands government reported that various Netherlands firms were in fact renovating American inedible white grease under official Netherlands government control and by authority of a royal decree, and that they were also in fact exporting the resultant product as "pure refined lard." The Minister of Labor, Trade and Industry added that he believed that inedible white grease, as processed in The Netherlands, represented a product which could "without any reservation be used for human consumption."

The American government again stated its complaint and urged that if the Netherlands government still wished to continue to sponsor the renovation and exportation as a pure food product of American inedible white grease the American government felt that the facts concerning the basic material employed should clearly be stated upon the official Netherlands export certificate accompanying product, and upon every container, in order that prospective purchasers of pure lard might not be misled as to the nature and origin of this product.

In a letter dated April 4, 1932, from the acting secretary of State to Norman Draper, Washington representative of the Institute of American Meat Packers, just made public, it was pointed out that "to date these representations have been without effect."

### LARGE TRADE IN RURAL AREAS.

Retail trade in small city and rural areas in the United States is nearly one-third of the total for the country, figures gathered in the census of distribution have just revealed. This trade amounts to some \$15,515,125,000 annually, or 30 per cent of the nation's retail turnover.

The total number of persons living in the small city and rural area is 64,434,969, or 52 per cent of the total population of the United States, while 30,157,513, or approximately 25 per cent of the population live on farms.

Small cities are classified as those of

less than 10,000 population. There are 5,270 towns and cities of from 1,000 to 10,000 population in the United States, divided into various size groups as follows: 851 cities and towns between 5,000 and 10,000; 1,332 between 2,500 and 5,000; and 3,087 between 1,000 and 2,500. In addition there are 10,346 incorporated places of less than 1,000 population which in many instances are important trading centers.

That general stores have by no means lost their important position in the more sparsely settled areas is evident by the fact that the census shows the 87,683 stores of this kind doing a business of \$1,927,622,967 in 1929—approximately 4 per cent of the entire retail business of the country and 12 per cent of the retail sales of all stores in the small city and rural areas.

Stores in the smaller places have an average of 90 customers each, whereas stores in cities of over 10,000 population have only 67 customers on the average.

While the average per capita sales of retailers in the small city and rural areas is only \$239, as compared with the average of \$407 for the entire United States, the U. S. Census Bureau points out that there are many small towns where per capita sales are very high. The following cases are given as illustrative of this point: City A, population 947, per capita sales, \$993; City B, population 1,709, per capita sales, \$1,270; City C, population 1,720, per capita sales, \$992; City D, population 1,371, per capita sales, \$887.

After studying these figures, it has been observed that "in spite of the many discussions as to the decadence of the small city and town as a retail trading point, due to the development of good roads, automobiles and other factors, they are as a matter of fact far from dead. Stocked with desirable kinds of goods and rendering service of the desired type, it will probably be a long time before the retailer in this area passes out of the picture, if ever. This is indeed fortunate from the standpoint of both the residents in this area and from that of our national economic and social life."

This report on retail business in the small city and rural areas is issued in mimeographed form and may be obtained from the Census Bureau free upon request.

### LOWER RATES AT K. C. YARDS.

Permission to reduce commissions for the sale of livestock on the Kansas City Stock Yards has been asked of the Secretary of Agriculture by the Kansas City Livestock Exchange and cooperative commission companies not belonging to the exchange. The requested reductions in charges for selling cattle average 10 per cent, sheep and lambs 10 to 11 per cent, and hogs 15 to 16 per cent. If the secretary approves this request, the schedule will become operative May 23.

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# Packer Cuts Ham Cooking Shrink To Less Than 10 Per Cent

Shrinkage of 18 to 24 per cent in cooking hams is not unusual in many meat plants. In some plants it may run considerably higher.

This high shrink has worried packers considerably. Much thought has been given to it and many efforts have been made to reduce it.

If this loss could be cut, and even a part of the saving passed on to consumers, the consumption of boiled and baked ham might be increased considerably.

Too many packers have tried to secure higher yields at the expense of quality—to reduce shrinkage waste by reducing cooking times and temperatures—but invariably such experiments have not been successful.

## Save Shrink and Keep Quality.

When the housewife pays what she considers a comparatively high price for a "ready-to-serve" product, she expects high quality. When she gets meat that is not first-class she is not only disappointed, but she refrains from further purchases.

Those packers who have been most successful in merchandising boiled hams are those who thought of quality first, and who have tried to hold shrink to a minimum by close control of processing methods.

Packers who have studied to produce a quality boiled ham, and at the same time keep processing shrink low, will be interested in the experiences of The A. H. March Packing Co., Bridgeport, Pa.

## Remarkable Saving in Shrink.

They are boiling S. P. hams, boned, fattened and tied, with a cooking shrink of from 4 to 5 per cent, and finishing off these hams in the oven with a total cooking shrink of from 7 to 10 per cent.

"Boned and fattened S. P. hams," says Paul March, president of the company, "are cooked approximately 5 hours at temperatures from 150 to 170 degs. Fahr. The cooking shrink varies from 4 to 5 per cent. Finished in the oven the total shrink is seldom more than 10 per cent. These figures are revolutionary, as far as we know, in the meat packing business.

"But the advantages of the process do not end with keeping shrink to a minimum. The better flavor is very apparent, and the binding qualities are increased. The natural juices and mineral salts, disintegrated by some other cooking methods, are retained, and the

keeping qualities of the meats are improved.

"Another advantage secured is that the exposed surfaces of the meats hold their color well. The color fades very slowly."

## New Type of Cooker.

These results are secured in a new type of cooker that operates on a new principle in the meat plant. In this method the meats are cooked by convection of heat through a vapor created under a vacuum at low temperature.

The oven is of cast aluminum alloy, based on specifications to eliminate nitrite oxidation and pitting. It occupies a floor space 60 by 64 in., and has a capacity of 480 to 720 lbs. of hams. The weight is about 3,000 lbs.

Heating is by steam in a closed coil. Water is contained in the bottom of the oven. This vaporizes at a low temperature when the air within the oven is withdrawn, filling the entire oven space. It is the presence of this vapor, it is said, that keeps shrinkage low during the cooking period.

The cost of heat for cooking is very reasonable, tests show, about 30 cents

worth of steam being used during a cooking period.

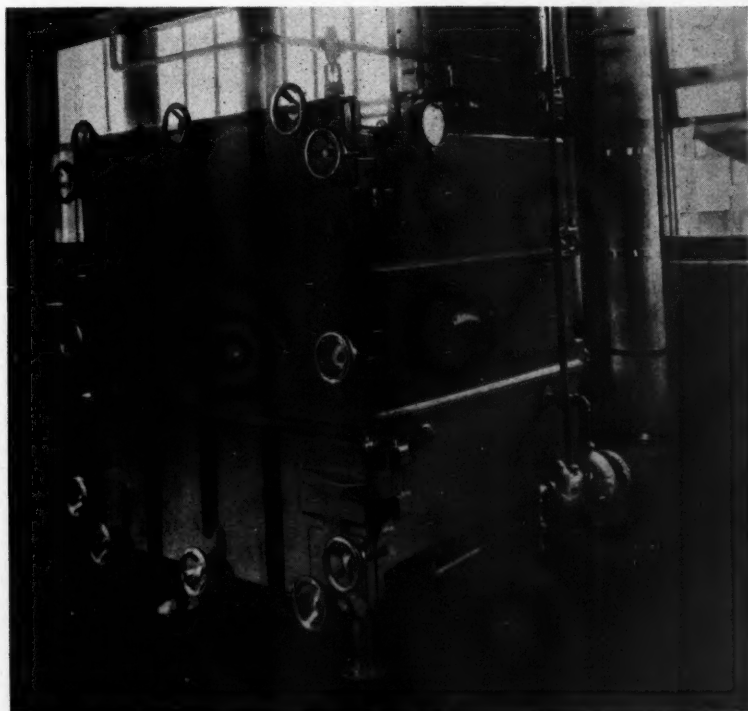
Cooking is done in the usual manner in ham retainers.

## DOMESTIC MARKET DATA.

The latest data on location, size and purchasing power of domestic markets for products of American business and industry are presented, to meet the growing demand of manufacturers and distributors, in "General Consumer Market Statistics," recently issued by the Department of Commerce.

Instances of marked increases in the importance of individual markets and examples of trends toward restricted markets point to the value of the publication as a basis for reallocating sales efforts if serious losses in distribution costs are to be avoided, director Frederick M. Feiker, of the Bureau of Foreign and Domestic Commerce said in a foreword to the volume.

The report is the first supplement to the "Market Data Handbook of the United States," recently made available, which is reputed to be "one of the most comprehensive collections of marketing information ever brought together in one volume." The handbook covers not only the general consumer market, but also the farm and industrial market. Copies of the supplement may be obtained for 60 cents each from the Superintendent of Documents, Washington, D. C., or from district offices of the Bureau of Foreign and Domestic Commerce, located in principal cities.



VACUUM METHOD CUTS SHRINK IN COOKING HAMS.

In this new cooker for hams, made by Vacuum Oven, Inc., Philadelphia, Pa., the meats are cooked by convection of heat through a water vapor created under a vacuum. A number of advantages are claimed, including an unusually low shrink, better flavor, good binding qualities and better color.



## TRADE GLEANINGS

Leo Schloss, Inc., Newark, N. J., will construct a beef cooler. The estimated cost is \$140,000.

Sieloff Packing Co., St. Louis, Mo., has let contract for an addition to its plant to cost \$20,943.00.

City Packing Co., Detroit, Mich., has been incorporated with a capital stock of 1,000 shares of no par value.

Franklin Pork & Provision Co., New York City, has been incorporated with a capital stock of \$30,000, to deal in meats.

Antigo Sausage Co., has opened for business in Antigo, Wis. The business is being conducted by Otto Knop and Joe Duquette.

A contract has been awarded by P. L. Castro for the construction of a cooler to his abattoir. The building will cost about \$12,000.

Fire recently caused damage of about \$150,000 in the plant of Armour and Company in Avellaneda, a suburb of Buenos Aires, Argentine Republic.

Plant of the International Refining Co., San Antonio, Tex., has been bought at receiver's sale by Wm. Bauer, Jr., and George F. Dryden, president and manager respectively of the Robston Oil Mill, Robston, Tex. It is reported it will be conditioned and operated next season.

Meats valued at \$50,000 were destroyed recently in a fire in the plant of the A. H. Kiner Packing Co., Columbus, O. Included in the loss were 20 tons of bacon, between two and three tons of lard and carcass meats. The fire is believed to have started in a smokehouse.

## DRAWBACK ON IMPORTED SKINS.

Regulations have been approved by the customs bureau of the Treasury Department for the payment of drawback on imported skins and hides used in making leather for exportation. Under the present tariff there is a duty from 10 to 30 per cent, whereas under the Act of 1922 shoe leather was on the free list.

Each imported skin or hide upon which drawback is to be claimed must be perforated with a lot number to preserve identity during manufacture, according to the bureau's requirements as indicated in rates of drawback so far allowed. If the skins or hides are to be split, each side must be perforated. The manufacturer's record as to each lot imported must show the quantity, identity, description and value, the date of processing and the lot number on each piece. In the case of splits, they must show also the quantity and value of the grains and splits at time of separation.

In estimating drawback the customs will assume that each whole hide or skin exported is the product of a single imported hide or skin of equal value. Allowance will be based on the lowest values first, with deductions therefrom for waste in processing. Rates of drawback thus far approved are on finished and semifinished, sole and patent leather.

## ARGENTINE MEAT CO. REPORT.

A net profit of 75,585 pounds sterling was made by the Smithfield & Argentine Meat Co., packers, of Great Britain and South America, during 1931, compared with 119,117 pounds in 1930. Their total exports of beef, mutton and lamb from the River Plate in 1931 were 630,376 tons, against 671,463 tons in 1930. At the company's Zarate works in 1931, there were treated 37,559 tons, against 39,759 tons in 1930. There was a falling off in exports both to the United Kingdom and the Continent.

According to the superintendent of the Smithfield market it was shown that the average wholesale prices of Scotch sides of beef during 1931 were about 31 per cent above the average prices of fresh-killed English, Irish, Canadian and South African beef, and over 117 per cent higher than the average prices of Argentine chilled beef. This fact alone was pointed to by Sir James Baird, chairman of the company, as justifying its existence for the benefit of consumers of the United Kingdom.

The chairman called attention to the drop in price of chilled cattle, which fell from 30c per kilo in the early part of last year to 23c at the close of 1931. However, this effect was neutralized in a measure by the rise in Argentine exchange when Britain went off the gold standard.

Prospects for 1932 were believed to be hopeful. Costs of production have been reduced, the chairman said, and the output had been enlarged which would tend to stabilize prices.

## LEVER BROS. SHOW PROFIT.

Annual report of Lever Bros., soap and vegetable oil combine, for 1931 shows a net profit of 6,111,292 pounds sterling, being 242,441 pounds more than in the previous year. The company's ordinary dividend was maintained at 10 per cent. Total valuation of the assets was placed at 71,759,048 pounds sterling, approximately the same as a year ago.

Owing to fluctuation in currency, the reports of Unilever and Unilever N. V. Rotterdam were issued separately. Unilever's net profits amounted to 1,733,805 pounds sterling and Unilever N. V. 30,023,717 florins. In each case the earnings were slightly under those of a year ago.

A special reserve was set up against the whale oil stocks held by the raw material companies amounting to 350,000 pounds sterling in Unilever and 113,500,000 florins in Unilever N. V. Cash resources showed a large increase for the year.

## FINANCIAL NOTES.

General Foods Corporation reports a net profit of \$4,433,775 for the three months ended March 31, 1932, after all charges and expenses, and provision for income taxes. This compares with net profits of \$5,572,399 in the corresponding quarter of 1931.

Net loss of \$184,246 is reported by Adolf Gobel, Inc., for the twenty-four weeks ended April 16. This compares with a net loss of \$348,751 in the 1931 period.

The Great Atlantic & Pacific Tea Co. declared an extra dividend of 25c a

share and the regular quarterly dividend of \$1.50 on common, both payable June 1 to stock of record May 6. The regular quarterly dividend of \$1.75 was also declared on preferred stock of record May 13.

Standard Brands, Inc., and subsidiaries report a net income for the three months ended March 31 of \$4,017,667, compared with a net income of \$4,054,588 for the 1931 period.

Wesson Oil & Snowdrift Co. declared the regular quarterly dividend of \$1 a share on preferred stock, payable June 1 to stock of record May 14.

## CHAIN STORE NOTES.

Net income of \$146,468 is reported by National Tea Co. for the twelve weeks ended March 26, 1932, compared with \$206,457 in the 1931 period.

For the quarter ended April 2, the net income of the Grand Union Co. was \$211,017, after charges and federal taxes. This compares with an income of \$249,978 in the first quarter of 1931. Sales for the quarter totaled \$7,609,927 compared with \$8,604,260 a year earlier, a decline of 11½ per cent.

Sales of the H. C. Bohack Co. for the four weeks ended April 30 totaled \$2,583,681, a decline of 4.7 per cent from the 1931 period. For the thirteen weeks ended April 30 sales totaled \$8,536,392, a decline of 3.7 per cent from those of a year ago.

## PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores and food manufacturers' listed stocks, May 11, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on May 4, 1932.

	Sales.	High.	Low.	Clos.
	Week ended			May 4
	May 11.	May 11.	May 11.	May 4.
Amal. Leather.....	.....	.....	.....	.....
Do. Pfd.....	.....	.....	.....	.....
Amer. H. & L.....	300	1½	1½	1½
Do. Pfd.....	2,800	6½	6½	6½
Amer. Stores.....	17,200	31½	31½	31½
Armour A.....	4,000	.....	.....	.....
Do. B.....	2,750	.....	.....	.....
Do. Ill. Pfd.....	800	6	5½	6
Do. Del. Pfd.....	1,700	28½	27½	27½
Barnett Leather.....	100	¾	¾	¾
Beechnut Pack.....	600	37	37	37
Bohack, H. C.....	.....	.....	.....	.....
Do. Pfd.....	.....	.....	.....	.....
Brennan Pack.....	.....	.....	.....	.....
Do. Pfd.....	.....	.....	.....	.....
Chick C. Oil.....	.....	.....	.....	.....
Childs Co.....	300	2½	2½	2½
Cudahy Pack.....	300	26½	26½	26½
First Nat. Stores.....	6,800	44	44	44
Gen. Foods.....	16,800	31½	31½	31½
Gobel Co.....	1,600	3½	3½	3½
Gr. A. & P. 1st Pfd.....	290	117	117	117
Do. New.....	310	125	125	125
Hormel, G. A.....	50	11	11	11
Hygrade Food.....	400	2½	2½	2½
Kroger G. & B.....	5,500	13	13	13
Libby McNeill.....	39,450	1½	1	1½
McMarr Stores.....	.....	.....	.....	.....
Mayer, Oscar.....	.....	.....	.....	.....
Mickleberry Co.....	.....	.....	.....	.....
M. & H. Pfd.....	.....	.....	.....	.....
Morrell & Co.....	900	25	25	25
Nat. Pd. Pd. A.....	.....	.....	.....	.....
Do. B.....	.....	.....	.....	.....
Nat. Leather.....	400	5	5	5
Nat. Tea.....	1,000	30½	30½	30½
Proc. & Gamb.....	6,100	94	94	94
Do. Pr. Pfd.....	20	16	16	16
Rath Pack.....	100	16	16	16
Safeway Strs.....	10,400	45	46½	47
Do. 6½ Pfd.....	60	72½	72½	72½
Do. 7½ Pfd.....	190	83½	83½	83½
Stahl Meyer.....	.....	.....	.....	.....
Swift & Co.....	183,800	11½	11½	11½
Do. Intl.....	172,000	16½	15½	15½
Trums Pork.....	.....	.....	.....	.....
U. S. Cold Stor.....	.....	.....	.....	.....
U. S. Leather.....	200	1½	1½	1½
Do. A.....	200	4	4	4
Do. Pr. Pfd.....	.....	.....	.....	.....
Wesson Oil.....	5,600	10	10	10
Do. Pfd.....	100	47	47	47
Do. 7½ Pfd.....	.....	.....	.....	.....
Wilson & Co.....	200	2½	2½	2½
Do. A.....	300	18	18	18
Do. Pfd.....	300	18	18	18

# EDITORIAL

## Don't Make Sausage the "Goat"

The statement has been made many times that quality—not price—sells sausage, that people buy it because they like it, and not because it is cheap. But there are many manufacturers, both packers and sausagemakers, who believe that price is the dominating factor in sales, and that large volume can be moved only at low price.

Recently a chain store manager who was skeptical of the practice of putting price ahead of quality decided to test the selling value of price. He made up a quantity of sausage and put a sample pan of it at each end of a prominent display counter. On one pan of sausage he put a sign reading "3 lbs. for 25c." On the other the sign read "15c per lb."

Customers wanted to know why one lot sold for double the price of the other. It was explained that the sausage offered at 3 lbs. for 25c was good sausage, but that priced at 15c per pound was extra quality. *Seventy-five per cent of the sausage sold moved at 15c a pound, and only 25 per cent at the low price.*

This experiment was tried several weeks in succession with the same result. As a consequence the cheap price was abandoned, as the manager had proved to his satisfaction that his trade would buy a good quality product at a reasonable price, and that *even in a market where price was a drawing card quality predominated.*

Another chain store manager was selling good fresh pork sausage in bulk at 10c per pound. He believed he should sell more sausage, and so he tested out the price influence. *He offered exactly the same sausage, but charged 12c a pound for it.* This manager, also, soon found that people have more confidence in things they pay a fair price for.

The season is almost at hand when "red hots" will move out in large volume. "Red hot" sandwiches will be sold again at 5c and 10c each. Every concessionaire around ball parks and at summer resorts and other recreation centers will try to buy his sausage just as cheap as he can get it. But it is up to the meat and sausage industry to see that price is not permitted to make the inroads on sausage volume it has in the past.

It is a sad story—that of making sausage to meet low prices—and it is one that should not be repeated. Meat is cheap, and it is a struggle to find a modest profit in its sale. What better way to use up the surplus quality meats than in frank-

furters and similar summer specialties, which will be consumed in such large quantities during the coming months?

If every packer and sausagemaker will regulate his sausage formulas so as to utilize all meat he will make a better product, he will get a fair price for his meat, and he will build up a trade that will insure him better business, not only in the summer but throughout the year. On the other hand, the meat and sausage business will be seriously hurt in coming months if *sausage departments are saddled with the responsibility of disposing of edible offal at the expense of meat cuts.*

## Spending Wisely to Keep Costs Low

A wider spread between production costs and selling prices would be welcomed by many packers. It might be obtained in either or both of two ways—increasing selling prices or reducing costs. The former does not seem possible at this time, although in the opinion of many it ought to be done. The only recourse the packer has, therefore, is to attempt to reduce costs.

In some instances packers have gone to rather unusual lengths to achieve this end. Often there is included in the cost reduction program a rigid ban on expenditures. Purchases are limited to bare necessities. Very often, instead of lower costs, the packer finds costs have increased.

An economy program that aims at keeping down expenses, but permits plant and equipment to deteriorate, may possibly defeat its own ends. For economical and low unit cost of production equipment must be kept functioning at top-notch efficiency. When maintenance and repair gangs are undermanned, or when there is not available the necessary supplies and repair parts, production slows up and unit costs jump. Equipment that has outlived its usefulness and is not replaced often requires excessive attention and coddling. Breakdowns sometimes interrupt operations, and labor charges pile up. All these things show up on the books.

True economy in times like these means keeping a tight rein on the purse strings, but at the same time spending wisely—spending for those things that will maintain or increase production, reduce labor and overhead costs, help to avoid non-productive labor charges and keep low or reduce operating costs.

The times may be difficult, but there is no wisdom in a packer adopting policies that will add to his difficulties now or in the future. Neglect of plant and equipment means increasing production costs and adds to merchandising difficulties.



# Practical Points for the Trade

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## Modern Pork Practice

A packer in the Southeast who is a successful local operator wants to modernize his equipment and methods to meet competition. He writes:

Editor The National Provisioner:

I am thinking of building a cooler to take care of about 125 to 150 hogs a day. I thought one 18 x 40 would do this O. K.; if we can get the hogs thoroughly chilled before cutting and packing we have very little trouble with souring or spoilage.

About what size machine would be ample to take care of this? As I propose to handle it now I expect to have the hogs killed one day and run through the cooling rooms for at least 24 hours. Then cut and pack in the usual way. I imagine that a cooler should carry a temperature of about 34 to 35 degs. Is this the right temperature to properly cool?

Which is the more practical, the air cooler or the brine or pipe cooler? I wish any information that will start me right, as I do not want to waste my money and I wish it to be O. K. in every way so far as a cooler is concerned.

For many years there was considerable discussion as to the cause and cure of sour hams. Now it is quite generally agreed that this trouble is caused by slow or inadequate chilling. Bacteria which cause meat spoilage become active as soon as a hog has been killed.

In the meat packing plant it is now considered good practice to chill hogs as quickly as possible. Whereas 48 hours usually was required for this operation, chilling is now done as quickly as 18 hours in many plants, and few take more than 24 hours. At the end of the chilling period the bone temperature is usually 35 degs.

### Cooler Temperatures.

At the start of the chilling period the temperature of the cooler usually is around 30 degs. Fahr. This is maintained until the hogs are completely chilled. The object is to lower the surface temperature of the carcass to 32 degs. as quickly as possible, and to maintain it at that point until a bone temperature of 32 to 36 deg. is reached. When this temperature has been reached the temperature of the room may be raised, but the object is to hold the bone temperature at as near 34 deg. as possible.

If the hogs are too cold when they come to the cutting room they will not cut easily, and if too warm there is danger of sour hams.

The rails in the cooler should be parallel. Light hogs are spaced about 12 in. apart; heavy hogs about 18 in. Hogs should not touch during cooling. When running the hogs into the room the heavier should be placed in the coldest portion of the cooler and the lighter ones in the warmer part. Knowing the

maximum number of hogs to be handled daily will enable the operator to determine from the above information the size of cooler needed.

For requirements of this inquirer unit coolers probably would serve very well. These reduce shrink by maintaining a high humidity in the room and with the proper brine temperatures are able to produce temperatures sufficiently low for the purpose. A brine spray system is also efficient for the hog cooler.

It is difficult to make specific recommendations on the type and style of refrigerating system that would serve best without knowing all of the factors that should be considered. A compressor and motor or engine to drive it will of course be needed. If the latter is installed there must be a boiler to furnish steam for its operation. If a brine spray system is installed a brine cooler will be necessary. This can be dispensed with if a unit cooler using direct expansion is installed.

Your best play would be to call on some of the refrigeration equipment manufacturers for advice. They have trained men on their staffs who will be able to recommend the size of cooler you will need and who can advise you on size and kind of equipment and methods of refrigeration.

"PORK PACKING," a complete operating hand-book and TEST BOOK on all pork operations (Vol. II—The Packers' Encyclopedia) will be ready about June 1. For information apply to THE NATIONAL PROVISIONER, 407 S. Dearborn st., Chicago.

## Buying and Testing Sausage Casings

Do you know how to buy casings?

How many pounds of sausage meat do you lose a week through defective casings?

And when they arrive, do you know how to test them?

Practical hints on buying and testing sheep and hog casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,  
Old Colony Bldg., Chicago, Ill.  
Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name .....  
Street .....  
City .....

Enclosed find 2-cent stamp.

## Sausage Room Cooling

Trouble with sausage sweating and sliming in the cooler is reported by a Western packer. He says:

Editor The National Provisioner:

Since starting our sausage department a few months ago we have had considerable trouble with sausage sweating and sliming and are anxious to determine the cause.

Our sausage cooler is above the beef cooler and alongside the hog cooler. The coolers are all connected and circulation is produced by fans. Temperatures vary from 30 to 45 degs. Sausage is sprayed with water to cool before being taken into the cooler.

We tried using a fan in the sausage cooler, but results were not satisfactory. It caused sausage to shrivel, but did not stop sweating and sliming—indeed, seemed to make matters worse.

We will appreciate any advice you can give us.

The inquirer's trouble is evidently one of lack of adequate ventilation. Objection to the use of fans is that strong air currents are set up. The idea should be to have a good general air movement without drafts or strong currents of air.

Evidently the inquirer is cooling by direct expansion of brine coils. Often in such cases damp coolers result. And the trouble is not easy to correct in many cases.

The best remedy, it would seem from the facts at hand, would be the installation of one or more unit coolers, depending on the size of the room. Many packers have found these ideal for sausage room cooling. Excess moisture is eliminated, but a relative humidity high enough to prevent excessive shrink is maintained. Plenty of air circulation without strong drafts is also secured. These coolers are easily installed and are comparatively reasonable in price. All that is necessary to install one is to run a connection for the motor and connect up the brine or ammonia.

In this plant the sausage cooler is alongside the hog cooler and connected with it. Does this mean that there is an opening between the two coolers that is left open? There is always an excess of moisture in the hog cooler, some of which would, of course, find its way into the sausage cooler if there were an opening between these two rooms.

### GRADED BEEF IN CANADA.

Branded beef sales in Canada during the first quarter of 1932 totaled 5,228,521 lbs. compared with 3,049,374 lbs. in the same period of 1931. Canada's highest grade is given a red brand and the second grade a blue brand. During March, 1932, six provinces branded 773,488 lbs. of top grade beef and 1,456,616 of blue brand quality.



## Meats Not Fully Cured

A meat dealer who slaughters and cures his own meat complains of unsatisfactory results with some of his cured product. He says:

Editor The National Provisioner:

During the winter months our coolers get very cold, due to low temperatures outside. Our dry cure bellies and bologna meat that is cured in 1 lb. pieces are not right. The lean in the bellies is gray inside and the cured beef smells strong. We use regulation cures on both. Can you tell us what the trouble is?

This inquirer is having trouble because his meats are not fully cured. The temperatures at which he cures drop so low that curing is retarded, and if the product is pulled at what would ordinarily be regarded as cured age it is not satisfactory.

Dry cure bellies and bologna meat cut as stated, and which are gray inside, have not been fully cured. If the temperatures fall below 38 degs. curing is slowed up, and if the product freezes curing takes place very slowly.

Outside temperatures should have no influence on the interior of the cooler, and will not if the cooler is properly insulated. It is suggested that this inquirer look to his insulation and see that it is such that neither heat nor cold will influence temperature inside. Also, he should check his curing formulas and see that the proportions of the various ingredients used are right.

## Ammonia from Blood

A packer in the South who has an idea for saving and utilizing a by-product of his daily operation writes as follows:

Editor The National Provisioner:

We are drying our blood after it is coagulated in a double-packed steam boiler. We would like to know what method we could use to catch the ammonia gas, and how we could secure this gas and put it into ammonia tanks or drums for use.

There is no practical method by which the ammonia given off from blood during the drying operation could be saved. The amount of ammonia lost during this operation is small, and the overhead cost to operate any system of ammonia recovery would be greatly in excess of the value saved. It is much more economical to buy the ammonia in drums.

Ammonia is given off from blood during the drying operation only after the blood has started to decompose. The practical method by which to prevent the loss is to handle blood promptly before it has started to decompose. There is practically no ammonia loss under these conditions.

## WHEN YOU WANT A GOOD MAN.

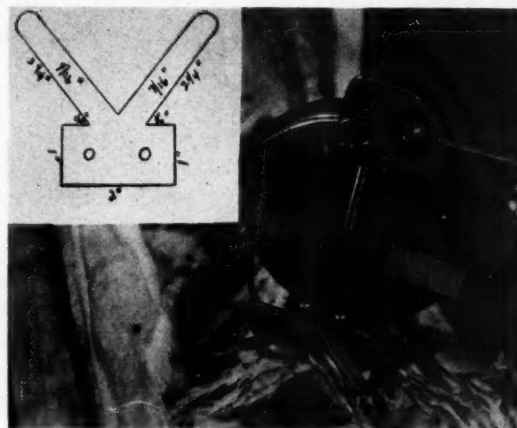
When in need of expert packinghouse workers watch the classified pages of THE NATIONAL PROVISIONER.

## Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

### AIDS HAM SAWING ACCURACY.

Accuracy in the operations of pork cutting is very desirable, and during recent years many devices have been developed to improve the quality of the work, speed up operations and reduce labor costs. One such, the idea of S. C. Calef, Chicago, is shown in the accompanying illustration. This is planned to be attached to the power-driven ham saw as a guide to the operator in cutting off the ham at the correct angle.



HAM GAUGE ON POWER DRIVEN SAW.

This simple device attached to the ham saw is a guide for the ham sawer and aids the operator to cut off the ham at the correct angle. It does not interfere with the operation of the saw.

It does not interfere in any way with the operation of the saw.

This idea was awarded a certificate of merit in the 1931 Prize Idea Contest of the Institute of American Meat Packers. This contest, an annual affair, is open to all employees of member companies. Substantial money awards, as well as certificates of merit are made for ideas, suggestions and devices for reducing labor costs, speeding up operations and bettering the quality of products.

Entries for the 1932 contest are now being received. No entries will be accepted after July 15, 1932. Address Prize Idea Contest, Institute of American Meat Packers, 506 So. Wabash ave., Chicago, Ill.

### PLANT SAFETY AT DECKER'S.

Among the meat packing plants that had no lost time accidents in March, and that received the Institute safety award pennant, as reported in a previous issue of THE NATIONAL PROVISIONER, was Jacob E. Decker & Sons Co., Mason City, Ia. The experience of this company is typical of what can be done to eliminate plant accidents when a policy

of safety is adopted and consistently followed.

Although safety has always been emphasized at the Decker plant, it was given primary importance in 1929 when the employment office building was erected and full time devoted to safety work. The accident cost, which from 1928 to 1929 was \$1.25 for each \$100 of payroll, showed a big decrease from this time on. From 1929 to 1930 the cost was 39c for each \$100 of payroll, and from October, 1930, to June 30, 1931, it was 33c.

"Our safety program," said E. J. McCann, manager of safety, welfare and employment for the company, "has been made successful because of safety

posters throughout the plant, tours of inspection, our mechanical department's prompt response to requests for plant and equipment repairs, and the continuous efforts of everyone to prevent accidents."

A safety committee made up of staff foremen has been an important factor in bringing about better conditions. The plant is inspected every 30 days by from five to seven members of this committee, who make recommendations for improving conditions. During the course of a year every foreman is given the opportunity to go over the plant with this committee, and to see at first hand just what is being done in the various departments to promote safety work.

### MEAT INSPECTION CHANGES.

Changes in the federal meat inspection service are reported officially as follows:

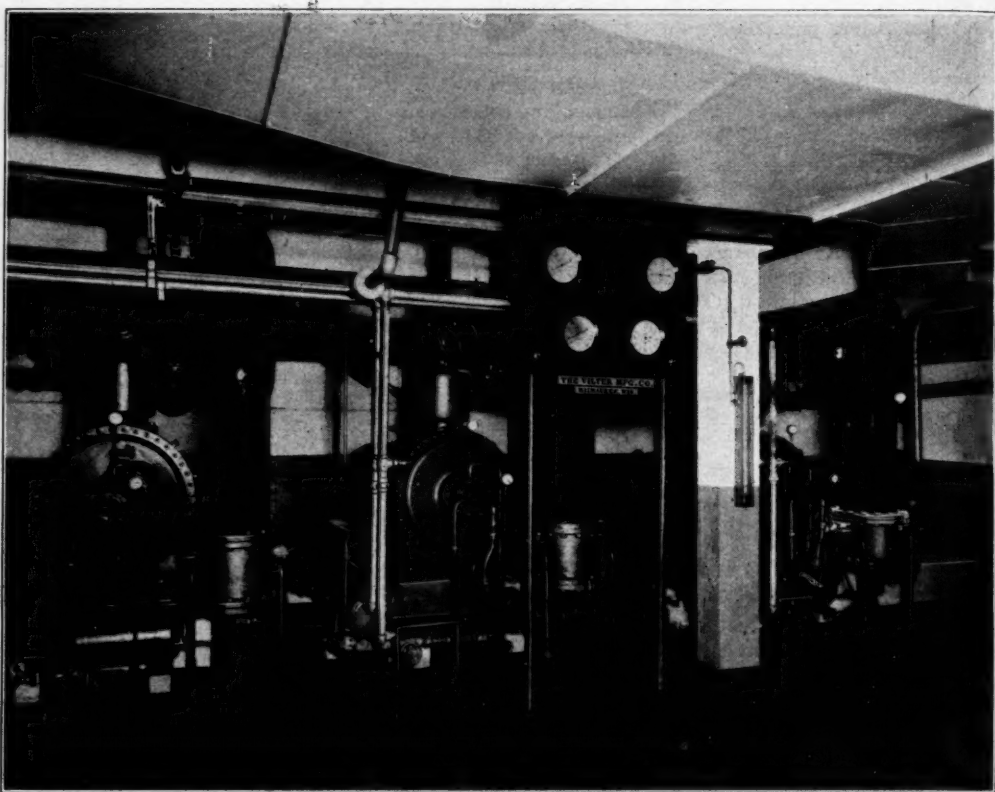
Inspection granted.—Leonard Frank Co., 2408 Territorial road, St. Paul, Minn.

Inspection withdrawn.—Kingan Provision Co., 624-634 West 35th st., New York City; Tingle Provision Co., 516-518 Westchester ave., New York City; Old Dominion Ham Co., Greenville, Tenn.; Gulf & Valley Cotton Oil Co., Ltd., Gretna, La.; Union Butchers, Inc., 242 Hudson ave., Brooklyn, N. Y.

Horse meat inspection withdrawn.—Ranger Packing Co., Albion, Ia.

Inspection extended.—The Cudahy Packing Co., Newport, Minn., to include Pioneer Packing Co.

Change in name.—Walker's Austex Chili Co., 310 San Antonio st., Austin, Tex., and Walker Properties Association, instead of Walker Properties Association; Capitol Kosher Sausage & Provision Co., Inc., 901 First st. S. E., Washington, D. C., instead of Capital Kosher Sausage Co., Inc.



## THREE 500-CUBIC FOOT ROTARY COMPRESSORS

If you require low temperatures and only have conventional compressors in your plant, here is a way to get low temperatures at low cost.

Install a Vilter Rotary Compressor as a part of a Vilter Booster System to give the gas one stage of compression before the existing compressors receive the gas.

These Vilter Rotary Compressors have many fine features for this work, such as small space requirements, easy starting, quiet and high speed operation, roller bearings throughout, and a splendid system of lubrication. Compressors of this patented construction built eight years ago are today in excellent operating condition.

WE ALSO BUILD  
HORIZONTAL AND VERTICAL  
AMMONIA COMPRESSORS  
SHELL AND TUBE EQUIPMENT  
ALL TYPES OF PIPE WORK



THE VILTER MANUFACTURING CO.

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# Refrigeration and Frozen Foods

## Plant Cooling Notes

For the Meat Employee Who Is Interested in Refrigeration.

### REDUCING CORROSION.

In refrigerating systems where the indirect method of cooling is used, calcium chloride brine of medium concentration is frequently the secondary refrigerating medium.

These solutions, while possibly not as corrosive as similar concentrations of sodium chloride brines, attack construction materials at rates which are sufficient to justify a study of metals and alloys to determine the more resistant of the common materials.

In such pieces of equipment as brine coolers, piping, fittings, pumps and valves, corrosion may be very troublesome, not only because of the possibility that early replacement will be necessary, but also, in some cases, because of leaks of the primary refrigerant into the brine. The result is loss of efficiency in the system, and in case of some refrigerants, particularly ammonia, probable increase in the rate of corrosion.

Among the more common metals and alloys available for this service, says Refrigerating World, other than cast iron and steel, the least expensive is probably an alloy cast iron containing about 13 per cent nickel and 6 per cent copper. This alloy is extremely resistant to calcium chloride brine and shows much greater resistance to the solution than ordinary cast iron. It also resists the increased attack due to leakage of ammonia into the brine. It is, therefore, a very valuable construction material for use where case construction is practical.

The alloy steel known as 18-8, which contains 18 per cent chromium and 8 per cent nickel, is more expensive but shows very fine resistance to the brine. As it is available in both wrought and cast forms, it is capable of wide application.

Commercially pure aluminum is very resistant to calcium chloride solutions of the concentrations usually used in refrigerating systems. As it is among the lightest of the common construction materials, it is of value for equipment in which portability is an asset.

Copper, Monel metal, and other copper-bearing alloys are resistant to the brine, but in systems using ammonia as the primary refrigerant, they must be

used with caution, for leakage of ammonia into the brine will increase the rate of corrosion. Copper is very readily attacked by ammonia, particularly when air is present in the system.

As a result of an investigation of the rates of corrosion of a number of materials in commercial calcium chloride brine which was maintained at a gravity of 30 deg. Be., a table indicative of the relative resistance of the materials to this solution has been included. The materials are listed alphabetically.

In the table, "excellent" indicates that a long life may be expected, "good" indicates commercial suitability, "fair" indicates considerable attack. These ratings are based only on the results of the corrosion test and do not include consideration of the relative price of the materials. In the use of dissimilar materials, such as steel and aluminum, careful consideration must be given to the fact that contact of such materials in the brine will cause a considerable increase in the corrosion rate at the point of contact, which may cause pitting and ultimate failure at this point. It is apparent, therefore, that although a metal may be very resistant to corrosion by the brine, it may easily fail by pitting, while the greater part of the surface has been practically unaffected. It is important, therefore, to design the equipment so that two widely dissimilar metals are not in contact while they are immersed in the brine.

When considering a material for use in the plant, it is necessary to take into account not only the corrosion rate but also the relative price, for it is the case frequently that iron and steel, although more rapidly attacked than other materials, are more economical in the long run.

### FROZEN POULTRY IN STORAGE.

Cold storage holdings of frozen poultry on May 1, 1932, with comparisons:

	May 1, 1932.	Apr. 1, 1932.	May 1, 1931.
	M lbs.	M lbs.	M lbs.
Broilers .....	7,423	10,282	6,256
Fryers .....	4,506	6,151	4,228
Roasters .....	15,943	21,354	12,442
Powls .....	5,138	6,434	8,509
Turkeys .....	9,503	11,423	4,816
Miscellaneous .....	13,096	19,036	9,577

### PRODUCE IN COLD STORAGE.

Cold storage holdings, butter, cheese, eggs, on May 1, 1932, with comparisons:

	May 1, 1932.	Apr. 1, 1932.	May 1, 1931.
	M lbs.	M lbs.	M lbs.
Butter, creamery .....	10,350	9,094	17,195
Cheese, American .....	38,917	42,009	44,792
Cheese, Swiss .....	6,552	7,006	6,245
Cheese, brick and Munster .....	390	306	506
Cheese, Limburger .....	821	769	265
Cheese, all other .....	4,015	3,929	5,614
Eggs (cases) .....	2,960	709	5,162
Eggs, frozen .....	81,998	69,031	91,517

### RELATIVE RESISTANCE OF METALS TO BRINE CORROSION.

		Type Analyses—%					Fe.
		*Al.	Cu.	Ni.	Cr.	Si.	
Aluminum	Good	99					
Alloy Cast Iron	Excellent		6	13	2	2.8	1.4
Cast Iron	Good					3.6	2.4
Copper	Good		99.8				
Low Carbon Steel	Fair					0.2	
Monel	Good		27	68			
18-8	Excellent			8	18	0.15	

\* (Al.) Aluminum. (Cu.) Copper. (Ni.) Nickel. (Cr.) Chromium. (C.) Carbon. (Si.) Silicon. (Fe.) Iron.

### FROSTED FOODS EXPANDS.

Frosted Foods Sales Corp., a subsidiary of Frosted Foods Co., Inc., has taken over the distribution and sale of Birdseye quick-frozen food products from Birdseye Packing Co., Inc., and Pacific Frosted Foods, Inc., it was announced today by General Foods Corp.

Frosted Foods Co., Inc., a subsidiary of General Foods Corp., remains as the holding company. Headquarters for the new corporation have been established at 250 Park ave., New York.

Officers of Frosted Foods Sales Corp. are: William H. Raye, president; Clarence Francis and Austin S. Igleheart, vice-presidents; Roy M. Davis, treasurer; and L. E. Waterbury, secretary.

E. P. Crooker, jr., has been appointed Eastern sales manager; and C. W. Souther, Pacific Coast sales manager, with headquarters at San Francisco. Directors are C. M. Chester, Clarence Francis, William H. Raye, J. S. Prescott, and Austin S. Igleheart.

The announcement said Birdseye frosted foods are now being produced at five permanent packing plants and five portable plants, for distribution through 350 retail outlets in New England, New York, New Jersey and Pennsylvania, established since April 1, 1931, when commercial activity began.

### REFRIGERATION NOTES.

A cold storage plant will be erected by the Farmers Mutual Exchange, Durham, N. C.

A new storage addition is being erected to the plant of the Brocton Ice & Coal Co., Brocton, Mass.

An ice plant is being planned by the Red Line Transfer & Storage Co., Des Moines, Ia. Present plans contemplate installing the equipment in the Red Line warehouse.

Puyallup & Sumner Fruit Growers Association, Puyallup, Wash., has awarded the contract for the construction of a cold storage warehouse. The building will be 77 by 167 ft. The cost of the plant is estimated at \$40,000.

Zwick & Schwartz, Middletown, N. Y., are planning the construction of a one-story produce warehouse in which refrigeration will be installed. The building will be 135 by 199 ft. The estimated cost is \$40,000.

United States Cold Storage Co., Kansas City, Mo., announces it has acquired a going business in Dallas, Tex., including a fully-equipped warehouse. No addition to the plant is planned at this time.

Plant of the Idaho Cold Storage Corp., Idaho Falls, Ida., will be remodeled, it is reported. The improvements will cost about \$10,000, it is estimated.

Porterville Poultry Association, Porterville, Calif., is planning to install refrigeration equipment in its plant.

Central Ice & Cold Storage Co., Huntington Park, Calif., has taken out a permit for building an addition to the loading and refrigeration shed.



## MEAT AND LARD STOCKS.

Stocks of all meats are below those of a year ago and below the five-year average on May 1, and lard stocks while higher than those of a year ago are some 20,000,000 lbs. under the five-year average, according to the government report of storage stocks on hand in the United States on May 1, 1932.

Frozen and cured beef stocks are low as are those of frozen lamb and mutton. Frozen pork stocks declined during the month and are 25,000,000 lbs. less than those of a year ago. Less pork went to the freezer during April than in April, 1931.

The quantity of meat going into cure was also less than that sent to cure last April.

There appears to be every evidence that packers are marketing just as much of their meat production in a fresh state as possible and avoiding accumulations, even at the low cost at which product is going into cure.

	May 1, 1932	Apr. 1, 1932	5-Year av. May 1— Lbs.
Beef, frozen.....	26,820,000	31,377,000	42,152,000
In cure .....	8,474,000	9,006,000	9,400,000
Cured .....	5,898,000	5,963,000	11,100,000
Pork, frozen .....	239,745,000	245,268,000	250,570,000
D. S. in cure .....	54,541,000	52,998,000	68,154,000
D. S. cured .....	72,316,000	71,256,000	81,280,000
S. P. in cure .....	226,576,000	222,800,000	242,816,000
S. P. cured .....	203,684,000	199,797,000	203,914,000
Lamb and mutton, frozen .....	1,039,000	1,222,000	2,788,000
Misc. meats .....	60,017,000	65,001,000	76,451,000
Lard .....	110,724,000	105,635,000	131,609,000
Product placed in cure during:			
Pork, frozen .....	48,158,000	54,000,000	
D. S. pork placed in cure .....	31,506,000	28,745,000	
S. P. pork placed in cure .....	163,339,000	175,225,000	

## MORE BEEF GRADED.

Results of the U. S. Department of Agriculture's beef grading and stamping activities during the month of March this year set a new high monthly record when 16,329,433 pounds of beef received the official grade stamp. This is an increase of 2,864,008 pounds or 21 per cent over the previous month and an increase of 5,751,004 pounds or 54 per cent over March, 1931.

During the first nine months of the present fiscal year, beginning July 1, 1931, a total of 123,823,206 pounds of beef have been officially graded. During the same period one year ago, 61,360,322 pounds received the official grade stamp. This shows an increase of 62,462,884 pounds or 101.8 per cent. Results so far during the month of April indicate proportionately greater increases. When analyzing these data it should be borne in mind that there has been no expansion of the grading service and no increase in the number of graders employed.

The very favorable showing has been made in spite of the general depression which has affected all industries. The new grade stamp is now available at all grading centers.

## CANADIAN STORAGE STOCKS.

Stocks of meat on hand in cold storage warehouses in Canada on April 1, 1932, with comparisons, as reported by the Dominion Live Stock Branch:

	Apr. 1, 1932	Mar. 1, 1932	5-yr. av. Apr. 1— Lbs.
Beef .....	8,914,000	9,599,864	8,850,900
Veal .....	1,905,908	603,882	890,715
Pork .....	40,251,047	40,438,007	29,951,947
Mutton and lamb .....	5,022,985	6,230,116	3,152,949

## BEEF AND LAMB PRICES COMPARED.

Prices of steers and lambs, Chicago, compared with wholesale and retail fresh meat prices, New York, during April, 1932, compared with those of March, 1932, and of April a year ago, are reported as follows by the U. S. Bureau of Agricultural Economics:

	Average price live animal <sup>1</sup> per 100 lbs. Chicago.			Average wholesale price of carcass <sup>2</sup> per 100 lbs. New York.			Composite retail price <sup>3</sup> per lb. New York.		
	Apr. 1932	Mar. 1932	Apr. 1931	Apr. 1932	Mar. 1932	Apr. 1931	Apr. 1932	Mar. 1932	Apr. 1931
Steer—									
Choice .....	\$ 8.02	\$ 8.36	\$ 9.80	\$13.18	\$12.94	\$14.79	\$33.06	\$33.21	\$39.24
Good .....	7.22	7.24	8.82	12.18	11.33	13.69	26.80	27.23	31.55
Medium .....	6.25	6.10	7.67	11.00	10.26	12.38	22.04	22.24	27.96
Weighted Av. <sup>4</sup> .....	7.18	7.24	8.78	12.14	11.46	13.65	27.20	27.40	32.84
Lamb—									
Choice .....	7.14	6.96	9.58	17.30	16.58	21.50	28.84	27.06	33.13
Good .....	6.66	6.95	9.12	16.39	15.79	20.50	23.38	22.67	28.08
Medium .....	6.04	6.16	8.00	15.45	14.98	19.50	19.83	20.79	25.73
Weighted Av. <sup>4</sup> .....	6.56	6.63	9.04	16.27	15.68	20.38	23.50	23.32	29.85

<sup>1</sup>Steers, 1,100-1,300 lbs. choice; 900-1,000 lbs. good and medium. Lambs, 90 lbs. down.

<sup>2</sup>Beef, 550-700 lbs. choice and good, 500 lbs. up, medium. Lambs, 38 lbs. down.

<sup>3</sup>Based on percentage trimmed retail cuts at average retail quotations. Prior to October, 1931, retail prices represented the mean of the range of quotations, but subsequently they represent the average of all quotations reported for a designated grade.

<sup>4</sup>Medium to choice grades, weighted according to estimated New York distribution, i. e., Beef, choice 24½ per cent, good 51½ per cent and medium 24 per cent. Lamb, choice 28 per cent, good 32 per cent and medium 40 per cent.

## PANAMA DUTY ON MEAT.

Increased import duties effective in part on April 1 and partly on July 1, 1932, affecting food products in which are included meat and animal and vegetable fats, have been levied by the Panama government.

This measure revises and replaces the duties carried by a decree of December 26, 1931, which was to have become effective partly on April 1 and partly July 1, 1932. Duties provided by this later decree represent a moderation on most products affected. The purpose of the original revision was declared to be the fostering and protection of home industries and for the increase of revenues.

New import duty rates, effective on April 1, except where otherwise specified, are as follows, old rates (not the rates of the first decree) in parentheses:

Meats, animal and vegetable fats.—Beef quarters, 15 per kilo (0.134 per kilo); pork quarters, 15c per gross kilo (0.134 per kilo); select cuts of pork and beef, effective July 1, 1932, 22c per kilo (0.20 per kilo); live beef, \$50 each (\$20 each); salt pork and beef, 20c per kilo (0.1812 per kilo); chickens, 50c each (15 per cent ad valorem); live hogs, \$15 each (15 per cent ad valorem); pork lard and olive oil, 6c per kilo (15 per cent ad valorem, and 5c per liter, respectively); pure butter, cottonseed oil and peanut oil, and artificial lard for cooking, 7c per kilo (15 per cent ad valorem); coconut oil, 10c per kilo (15 per cent ad valorem); coconut oil, 10c per kilo (15 per cent ad valorem).

Eggs are taxed at 25c per dozen, effective April 1, 1932, this rate being subject to increase so as to make the total cost of eggs at least 45 cents per dozen (15 per cent ad valorem).

## CANADIAN MEAT IMPORTS.

Meat imports into Canada during March, 1932, with comparisons:

	Mar. 1932	Mar. 1931
Beef .....	31,350	22,724
Bacon and hams .....	3,259	6,332
Pork .....	294,705	611,763
Mutton and lamb .....	362,629	242,620
Lard .....	121,243	2,390
Lard compound .....	1,802	45,450

## Imports from the United States:

	Mar. 1932	Mar. 1931
Beef .....	13,480	20,692
Bacon and hams .....	3,259	6,332
Pork .....	294,705	611,763
Mutton and lamb .....	3,172	4,434
Lard .....	121,243	2,390
Lard compound .....	1,802	45,450

## PORK AND LARD PRICES.

Average wholesale prices fresh and cured pork products, lard and compound at New York and Chicago for April, 1932, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	—Chicago.—		—New York.—	
	Apr. 1932	Apr. 1931	Apr. 1932	Apr. 1931
FRESH PORK CUTS.				
Hams.				
10-14 lb. av. ....	\$ 9.19	\$15.65	\$.....	\$13.30

	Loins.		Shoulders, N. Y. Style, Sk. No. 1.	
	Apr. 1932	Apr. 1931	Apr. 1932	Apr. 1931
8-10 lb. av. ....	11.80	18.15	12.60	18.22
10-12 lb. av. ....	11.60	17.10	12.34	18.18
12-15 lb. av. ....	10.51	15.48	11.04	15.77
16-22 lb. av. ....	9.14	13.83	9.86	14.07
8-12 lb. av. ....	7.05	10.62	8.06	12.43

## CURED PORK CUTS, LARD AND LARD SUBSTITUTES.

	Hams, Smoked, Regular, No. 1.		Hams, Smoked, Regular, No. 2.	
	Apr. 1932	Apr. 1931	Apr. 1932	Apr. 1931
8-10 lb. av. ....	14.00	22.25	15.75	22.10
10-12 lb. av. ....	13.50	21.00	15.16	20.88
12-14 lb. av. ....	12.62	18.50	14.00	19.16
14-16 lb. av. ....	12.00	18.50	14.00	19.16

	Hams, Smoked, Skinned, No. 1.		Hams, Smoked, Skinned, No. 2.	
	Apr. 1932	Apr. 1931	Apr. 1932	Apr. 1931
8-10 lb. av. ....	12.75	19.50	13.44	19.40
10-12 lb. av. ....	12.75	18.50	12.71	18.08
12-14 lb. av. ....	11.50	17.80	12.15	17.50
14-16 lb. av. ....	10.50	17.80	12.00	17.40

	Bacon, Smoked, No. 1, (Dry Cure).		Bacon, Smoked, No. 1, (S. P. Cure).	
	Apr. 1932	Apr. 1931	Apr. 1932	Apr. 1931
6-8 lb. av. ....	15.50	25.95	15.11	20.04
8-10 lb. av. ....	14.75	25.05	14.82	24.56

	Bacon, Smoked, No. 1, (S. P. Cure).		Pienics, Smoked, No. 1.	
	Apr. 1932	Apr. 1931	Apr. 1932	Apr. 1931
8-10 lb. av. ....	12.50	19.20	10.80	19.50
10-12 lb. av. ....	11.50	17.70	10.58	18.13

	Fat Backs, D. S. Cured, No. 1.		Lard, Ref. Hardwood Tubs.	
	Apr. 1932	Apr. 1931	Apr. 1932	Apr. 1931
12-14 lb. av. ....	8.18	8.70	6.75	10.39

	Lard, Substituted, Hardwood Tubs.		Lard, Ref., 1 lb. Cartons.	
	Apr. 1932	Apr. 1931	Apr. 1932	Apr. 1931
6.00	10.00	6.42	11.00	
5.75	9.60	6.62	10.19	
6.53	10.92	6.84	12.66	

## DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended May 7, 1932, amounted to 5,718 metric tons, compared with 7,863 metric tons last week, and 7,200 metric tons for the same period last year.

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# Provision and Lard Markets

## WEEKLY REVIEW

**Trade Fairly Active—Undertone Weak—Lard at New Lows—Hog Run Fair—Hogs Weak—Cash Trade Fairly Satisfactory—Raisers' Attitude Watched Closely.**

The market for hog products, after displaying a stubborn tone for a time, again yielded to commission house and packers' selling, and lard sagged into new low grounds for the season. Liquidation was quite apparent at times, and stop-loss orders were uncovered. The developments were not altogether surprising, in view of the smallness of speculative support, a fair hog run, and new lows in hogs.

Domestic cash trade was fairly good, but the outward movement continued comparatively moderate. The fact that corn dipped into new low ground for the season came in for some consideration, and uncertainty as to the attitude of hog raisers was a prominent feature at times. There did not appear to be any particular lifting of hedges against cash business, while scale down buying power, especially in lard, appeared readily satisfied.

Outside developments were such as to have no particular effect, and the fact that cotton oil values were fairly well maintained meant little, as reports indicated that the heavy oil stocks were not being cut down to any particular extent.

It appeared as though some of those who had taken on some lard as an investment, owing to the low prices prevailing, had become discouraged and had dumped their holdings. It was noticeable however, that there was less disposition to press the decline this week, notwithstanding the weak undertone that prevailed most of the time. In commission house circles, there was a tendency to advocate purchases of lard on breaks.

However, there was little in the conditions to encourage much outside support. Demand for lard was such that there was little hope of any particular reduction in the stocks the first half of May. It also continued quite apparent that the low prices for meats, while making for fair distribution, continued to be offset somewhat by the unemployment situation, which unquestionably is keeping down consumption to some extent.

### Hogs at New Low.

At Chicago, average hog price dropped to 3.30c, a new low and the lowest prices since 1898. The average compared with 3.50c at the close of last week, 6.80c a year ago, and 10.10c two years ago. Average weight of hogs received at Chicago last week was 239 lbs., against 239 lbs. the previous week, 240 lbs. a year ago, and 234 lbs. two years ago. Receipts of hogs at the leading western packing points last week were 413,700 head, compared with 451,900 head the previous week, and 452,400 head the same week last year. The smaller run was offset by a less active demand for hogs, and this was

taken as indicating more or less unsatisfactory distribution of product.

Production of lard during March was officially placed at 130,158,000 lbs., against 127,516,000 lbs. the same month last year, and a five-year March average of 144,084,000 lbs. Number of swine slaughtered under Federal inspection during March was 3,664,002 head, against 3,522,911 head the same month a year ago. Average weight of hogs during March was placed at 227.90 lbs., against 236.14 lbs. the same time last year. Average yield was placed at 75.60 per cent, against 75.81 per cent in February, and 76.03 per cent in March a year ago. Average live cost per 100 lbs. during March was 4.21c, against 7.37c last year.

Official exports of lard for the week ended April 30 were 7,568,000 lbs., against 7,494,000 lbs. last year. Exports from January 1 to April 30 totaled 197,873,000 lbs., against 237,905,000 lbs. the same time a year ago. Exports of hams and shoulders, including Wiltshires, for the week were 1,113,000 lbs., against 1,427,000 lbs. last year; bacon, including Cumberlands, 323,000 lbs., against 1,966,000 lbs.; pickled pork, 128,000 lbs., against 75,000 lbs. a year ago.

PORK—Demand in the East was fair, and the market ruled steady. Mess at New York was quoted at \$16.75 per

barrel; family, \$18.25 per barrel; fat backs, \$12.75@14.75 per barrel.

LARD—Domestic trade was fair, but export demand was moderate, and the market continued to feel the weakness in hogs. At New York, prime western was quoted at 4.60@4.70c; middle western, 4.35c@4.45; New York City tierces, 4½c; tubs, 4½@4½c; refined Continent, 4½c; South America, 5½c; Brazil kegs, 5½c; shortening, car lots, 5½@5½c; smaller lots, 5½@6c.

At Chicago, regular lard in round lots was quoted at 2½c over May; loose lard, 55c under May; leaf lard, 45c under May.

BEEF—Demand on the whole was fair, and the market was about steady to firm. Mess at New York was nominal; packet, nominal; family, \$13.00@13.50 per barrel; extra India mess, nominal; No. 1 canned corned beef, \$2.00; No. 2, \$3.50; 6 lbs. South America, \$10.50; pickled tongues, \$40.00@50.00 per barrel.

Later markets on page 36.

### LARD AND GREASE EXPORTS.

Exports of lard from New York City May 1, 1932, to May 11, 1932, totaled 2,955,125 lbs.; tallow, none; greases, 242,800 lbs.; stearine, 28,800 lbs.

## Live Cost and Cut-Out Values Low

Increased hog supplies and slow fresh pork demand resulted in lower live prices and somewhat less satisfactory cut-out values for hogs this week.

At the twelve principal markets 395,000 hogs were received which was 14 per cent more than in the same period of the previous week and 10 per cent higher than a year ago. Receipts at Chicago showed considerable increase, but a larger proportion of the hogs were well finished and there was a decline in the receipts of light unfinished hogs and pigs. More packing sows were included in the runs this week.

The top for the week was \$3.80 paid on Monday, with the low top at \$3.60,

a new low since December, 1898. Hog prices were affected by the low fresh pork demand and the supply which was in excess of market needs. Prices for cured pork meats were weak and cash lard dipped to a new low point toward the close of the week.

Hogs generally showed a somewhat less satisfactory cut-out value even at the low live prices. In the following test no change has been made in the yield to take account of the average increase in unfinished hogs, and average costs and credits are used.

This is the season of the year when all packers should make yield tests as the quality of hogs shows considerable change from the well finished butchers of the winter packing season to the less satisfactory grass fed and other unfinished hogs.

	100 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$1.06	\$1.02	\$.90	\$.98
Picnics	.28	.28	.27	.22
Boston butts	.23	.23	.23	.23
Pork loins	.82	.71	.64	.64
Belilles, light	.78	.70	.52	.52
Belilles, heavy	.....	.....	.16	.31
Fat backs	.....	.04	.14	.20
Plates and jowls	.05	.05	.05	.07
Raw leaf	.07	.07	.07	.07
P. S. lard, rend wt.	.47	.51	.46	.42
Spare ribs	.05	.05	.04	.04
Regular trimmings	.04	.06	.04	.04
Rough feet	.02	.02	.02	.02
Tails	.01	.01	.01	.01
Neck bones	.01	.01	.01	.01
Total cutting value per 100 lbs. live wt.	\$3.89	\$3.77	\$3.45	\$3.31
Total cutting yield	67.50%	69.50%	70.00%	71.00%
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Loss per cwt.	\$.16	\$.20	\$.36	\$.28
Loss per hog	.27	.40	.85	.80



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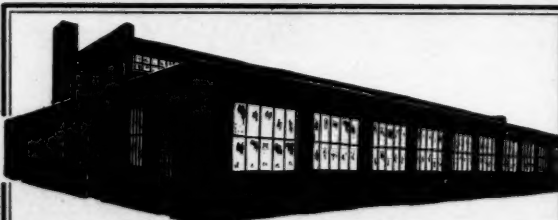
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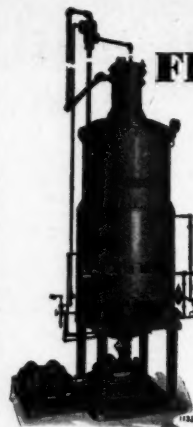
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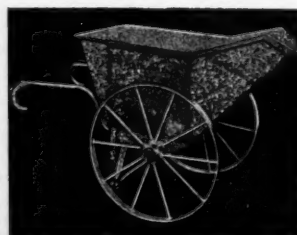
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# Tallow and Grease Markets

## WEEKLY REVIEW

**TALLOW**—A rather moderate trade featured the tallow market in the East the past week, with the undertone about steady. Consumers' interest was moderate, but offerings were pressed less. However, it was estimated that 150,000 to 200,000 lbs. of extra tallow changed hands at 2½c, or unchanged from the levels ruling late the previous week.

For a time there was considerable interest in tallow circles in crude cotton oil when reports circulated of sales of the latter at 2½c, but refiners ultimately were bidding 2½c. This appeared to remove fears of oil going to the soap kettle in the immediate future. However, there was no urgent demand for tallow from soapers, although the latter appeared satisfied with the prevailing prices. Producers were inclined to hold for a little better market, but some in the tallow trade were fearful of accumulating supplies which might ultimately be forced on the market at still lower prices.

At New York, special was quoted at 2½c; extra, 2½c f.o.b.; edible, 3@3½c.

At Chicago, trade was rather dull in the tallow market and confined almost entirely to scattered sales by smaller renderers. The large producers were reported to have sold liberal quantities in advance and were engaged in making deliveries. At Chicago, edible was quoted at 3½c; fancy, 3½c; prime packer, 3½c; No. 1, 2½c; No. 2, 1½c.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, May-June, was quoted at 23s, up 3d. Australian good mixed tallow, Liverpool, May-June, was unchanged at 21s.

**STEARINE**—The market was rather quiet in the East, with little or no indication of any particular business passing. Oleo was fairly steady at New York and quoted at 3½@4c nominal. At Chicago, the market was rather slow and about steady, with oleo quoted at 3½c.

**OLEO OIL**—Trade was of a routine character at New York, and the market was barely steady. Extra was quoted at 5½@5¾c; prime, 4½@5c; lower grades, 4½c. At Chicago, demand appeared to be limited, and the market was about steady. Extra was quoted at 5c.

**LARD OIL**—Market developed a heavy tone as a result of hand to mouth buying and weakness in raw materials. At New York, edible was quoted at 8½c; extra winter, 6½c; extra, 6½c; extra No. 1, 5½c; No. 1, 5½c; No. 2, 5½c.

**NEATSFOOT OIL**—Demand was quiet, and the market displayed further weakness. Pure at New York was quoted at 7½c; extra, 6c; No. 1, 5½c; cold test, 11½c.

**GREASES**—While there appears to be a fair routine market in the East, no trading was disclosed. Soapers at times appeared to be backing away from offerings, while producers appeared a little anxious to move some

stuff. As a result the undertone was barely steady.

Developments in tallow and competing quarters of late have not helped greases in the least, and owing to the large cotton oil stocks, there continues fears in some grease quarters of oils going to a level where they will compete with greases. As a result, the oil markets have been attracting quite a little attention.

At New York, yellow and house were quoted 1½@2½c; A white, 2½@2½c; B white, 2½@2½c. Sales of choice white were reported New York at 2½c, with choice white for export quoted at 2½c.

Advices from Washington were that efforts of the State Department to prevent inedible white grease, exported by American packers, from being sold as "pure white lard," after renovation by certain Netherlands firms have been unsuccessful. In response to the representations made by the State Department, the Netherlands government stated that after an investigation it was of the opinion that the final product which was elaborated under Government supervision could be used for human consumption.

At Chicago, the situation remained about unchanged in choice white grease and medium and low grade stock; with a fair scattered demand and an ample supply. At Chicago, brown was quoted at 1½c; yellow, 2c; B white, 2½c; A white, 2½c; choice white, 2½c.

See page 36 for later markets.

## By-Products Markets

Chicago, May 11, 1932.

### Blood.

Market continues featureless, little trading being done.

	Unit
	Ammonia.
Ground and unground.....	\$ .90@1.00

### Digester Feed Tankage Materials.

Buyers are offering 85@90c and 10c for 11½ to 12 per cent ammonia. Producers holding for 90c@1.00.

	Unit
	Ammonia.
Unground, 11½ to 12% ammonia.....	\$ .90@1.00 & 10c
Unground, 6 to 8% ammonia.....	.90@1.00 & 10c
Liquid stick .....	.75

### Dry Rendered Tankage.

Situation is quiet both as to inquiries and offerings. Price continues to be quoted at 25@27½c.

Hard pressed and exp. unground, per unit protein.....	\$ .25@ .27½
Soft prod. pork, ac. grease & quality, ton .....	@14.00
Soft prod. beef, ac. grease & quality, ton .....	@11.00

### Packinghouse Feeds.

There is little activity. Demand is fair.

	Per Ton.
Digester tankage, meat meal.....	\$ @25.00
Meat and bone scraps, 50% .....	@25.00
Steam bone meat, special feeding .....	@20.00
per ton .....	@22.00
Raw bone meal for feeding.....	@22.00

## Fertilizer Materials.

Packers' ground 10 to 11 per cent continues to be offered at 90c per unit of ammonia.

High grad. ground 10@12% am..	@\$.90 & 10c
Low grad. and ungd., 6-9% am..	@.90 & 10c
Bone tankage, ungd., low grad., per ton.	@12.00
Hoof meal .....	.75@1.00

## Bone Meals (Fertilizer Grades).

Market remains unchanged. Trading is slow.

Steam, ground, 8 & 50.....	@18.00
Steam, unground, 8 & 50.....	@11.00

## Gelatine and Glue Stocks.

The market continued very quiet. Little trading is being done and prices are nominal.

	Per Ton.
Kip stock .....	\$10.00@12.00
Calf stock .....	15.00@18.00
Sinews, planks .....	8.00@10.00
Horn plates .....	16.00@17.00
Cattle jaws, skulls and knuckles.....	@18.00
Hide trimmings (new style) .....	4.00@ 6.00
Hide trimmings (old style) .....	6.00@ 8.00
Pig skin scraps and trim., per lb..	2½@2½c

## Horns, Bones and Hoofs.

	Per Ton.
Horns, according to grade.....	\$30.00@150.00
Mfg. shin bones.....	65.00@110.00
Cattle hoofs .....	12.00@ 18.00
Junk bones .....	@12.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

## Animal Hair.

Buyers showing little interest. Prices largely nominal.

Summer coil and field dried.....	¼@ 1c
Winter coil dried.....	¼@ 1c
Processed, black winter, per lb.....	4 @ 4½c
Processed, grey, winter, per lb.....	3 @ 3½c
Cattle, switches, each.....	¼@ 1½c

\*According to count.

## EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, May 11, 1932.

Ground tankage sold at \$1.40 & 10c f.o.b. New York; unground, \$1.00 & 10c New York, and 85c & 10c f.o.b. outside points.

Ground dried blood sold at \$1.45 f.o.b. New York, with one lot of second quality bringing \$1.25 per unit at New York.

Stocks of both tankage and blood are rather light for this time of the year, which is a good thing because the demand is about over for this spring.

Sulphate of ammonia is again lower in price due to the lack of demand.

Unground dried fish scrap at Chesapeake Bay, Va., is also some lower in price.

## SOAP VOLUME IS UP.

Colgate-Palmolive-Peet has acquired an important interest in Binder & Ketels, German soap manufacturers. Hereafter the company will be known as Palmolive, Binder & Ketels. President Charles S. Pearce of Palmolive stated recently that this will result in economies in foreign business, while economies inaugurated in this country last fall are producing a saving of more than \$1,000,000 for the year. The company's volume is reported to have turned sharply upward at the end of February and March business exceeded that of last March.

## Production, Movement and Stocks of Fats and Oils

Factory production of fats and oils (exclusive of refined oils and derivatives) during the three-month period ended March 31, 1932, was as follows, according to the U. S. Department of Commerce. Vegetable oils, 758,717,235 lbs.; fish oils, 6,648,409 lbs.; animal fats, 624,736,215 lbs.; and greases, 87,147,619 lbs.; a total of 1,477,249,478 lbs. Of the several kinds of fats and oils covered by this inquiry, the largest production, 519,709,194 lbs., appears for cottonseed. Next in order is lard with 488,678,547 lbs.; tallow with 133,802,471 lbs.; linseed oil with 99,783,339 lbs.; coconut oil with 77,887,186 lbs.; corn oil with 26,035,744 lbs.; soybean oil with 14,628,810; and castor oil with 9,700,117 lbs.

The production of refined oils during the period was as follows: Cottonseed, 453,494,678 lbs.; coconut, 57,361,054 lbs.; peanut, 2,374,685 lbs.; corn, 28,741,014 lbs.; soybean, 2,689,070 lbs.; and palm-kernel, 4,634,102 lbs. The quantity of crude oil used in the production of each of these refined oils is included in the figure of crude consumed.

The data for the factory production, factory consumption, imports, exports and factory and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for the three-month period follows:

(In some cases, where products were made by a continuous process, the intermediate products were not reported.)

### IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED MARCH 31, 1932.

	Lbs.
Animal oils and fats, edible.....	72,780
Whale oil .....	240,008
Cod oil .....	5,328,000
Other fish oils .....	2,222,715
Tallow .....	2,384,212
Cod-liver oil .....	256,018
Wool grease .....	855,929
Oleic acid or Red oil.....	93,781
Stearic acid .....	1,132,994
Grease and oils, n.e.s. (value).....	49,586
Oilve oil, edible .....	21,131,363
Peanut oil .....	601,350
Palm oil .....	61,286,490
Sunflower seed oil.....	13,631,198
Other edible vegetable oils.....	736,396
Tung oil .....	13,025,570
Coconut oil .....	71,940,571
Sulphur oil or olive foots.....	10,505,780
Other olive oil, inedible.....	4,025,570
Palm-kernel oil .....	235,789
Sesame oil .....	344
Cornuba wax .....	1,900,063
Other vegetable wax .....	628,332
Rapeseed (colza) oil .....	2,325,070
Linseed oil .....	2,115
Soybean oil .....	400,576
Perilla oil .....	2,449,164
Other expressed oils .....	2,871,528
Glycerine crude .....	1,710,157
Glycerine, refined .....	405,817

### IMPORTS OF OIL SEEDS, QUARTER ENDED MARCH 31, 1932.

	Tons.
Castor beans .....	9,724
Copra .....	69,160
Flaxseed .....	71,917
Sesame seed .....	2,790
Poppy seed .....	875
Palm kernels .....	5,698
Rapeseed .....	1,060
Other oil seeds .....	2,558

### EXPORTS OF DOMESTIC FATS AND OILS, QUARTER ENDED MARCH 31, 1932.

	Lbs.
Oleo oil .....	11,385,778
Oleo stock .....	1,849,224
Tallow .....	181,564
Lard .....	169,728,765
Lard, neutral .....	1,673,822
Lard compounds, containing animal fats .....	221,624
Oleo stearin .....	1,509,113
Neatsfoot oil .....	149,698
Other animal oils, inedible.....	434,337
Fish oils .....	90,108
Grease stearin .....	500,908
Oleic acid, or red oil .....	61,451
Stearic acid .....	96,271
Other animal greases and fats .....	13,699,538
Cottonseed oil, crude .....	27,737,967
Cottonseed oil, refined .....	1,767,115

Cocanut oil, crude .....	3,593,494
Cocanut oil, refined .....	362,062
Corn oil .....	246,306
Soybean oil .....	499,206
Vegetable oil lard compounds .....	783,943
Other edible vegetable oils and fats.....	442,989
Linseed oil .....	298,825
Other expressed oils and fats, inedible.....	213,282
Vegetable soap stock .....	5,238,190
Glycerine .....	59,796

### EXPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED MARCH 31, 1932.

	Lbs.
Animal fats and oils, edible.....	55,170
Fish oils .....	13,009
Other animal oils and fats, inedible.....	5,428
Olive oil, edible .....	667,866
Tung oil .....	382,892
Coconut oil .....	302,432
Palm and palm-kernel oil .....	4,237,880
Peanut oil .....	180
Soybean oil .....	83,690
Other expressed oils and fats.....	202,950
Vegetable wax .....	202,950

### RAW MATERIALS USED IN THE MANUFACTURE OF VEGETABLE OILS.

	—Tons of 2,000 lbs.—	Consumed	On hand
	Jan. 1 to	Mar. 31,	Mar. 31,
Cottonseed .....	1,631,910	704,327	926
Peanuts, hulled .....	3,649	25	27
Peanuts, in the hull.....	1,964	25	837
Copra .....	61,136	567	15
Cocanauts and skins .....	52,478	4,986	1,987
Corn germ .....	2,027	42,062	7,836
Palm kernels .....	151,007	157	960
Olive .....	9,659	50,917	945
Flaxseed .....	1,413	770	1,900
Castor beans .....	1,413	770	1,900
Mustard .....	1,413	770	1,900
Soybean .....	1,413	770	1,900
Sesame .....	1,413	770	1,900
Other kinds .....	1,413	770	1,900

### VEGETABLE OILS.

	Factory production for the quarter ended Mar. 31, 1932.	Factory and warehouse stocks Mar. 31, 1932.
	Lbs.	Lbs.
Cottonseed, crude.....	519,709,194	129,328,419
Cottonseed, refined .....	453,494,678	682,486,502
Peanut, virgin and crude.....	2,374,685	1,965,121
Peanut, refined .....	3,414,685	2,349,409
Cocanaut, or copra, crude.....	77,887,186	191,389,522
Cocanaut, or copra, refined .....	57,361,054	10,527,404
Corn, crude .....	26,035,744	5,028,578
Corn, refined .....	28,741,014	12,030,229
Soybean, crude .....	14,628,810	18,481,239
Soybean, refined .....	2,689,070	5,144,232
Olive, edible .....	616,110	4,359,670
Olive, inedible .....	1,305,756	7,063,589
Sulphur oil or olive foots.....	4,454,211	7,618,289
Palm-kernel, crude .....	4,634,102	2,261,104
Palm-kernel, refined .....	4,634,102	2,261,104
Rapeseed .....	90,783,339	106,424,176
Linseed .....	99,783,339	27,071,845
Chinese wood or tung.....	1,006,379	5,150,612
Chinese vegetable tallow.....	9,700,117	11,491,063
Castor .....	9,700,117	100,469,929
Palm .....	1,385,488	6,290,463
Sesame .....	1,385,488	6,031,783
Sunflower seed .....	1,385,488	4,588,575
Perilla .....	1,385,488	4,588,575
All other .....	1,072,040	1,689,749

### ANIMAL FATS.

Lard, neutral .....	5,241,162	2,630,645
Lard, other edible .....	483,437,385	80,704,479
Tallow, edible .....	14,574,339	5,838,679
Tallow, inedible .....	119,228,132	177,128,721
Neatsfoot oil .....	2,255,197	1,305,876

### GREASES.

White .....	20,804,125	13,355,994
Yellow .....	18,882,674	15,387,503
Brown .....	11,741,516	13,641,423
Bone .....	1,871,871	1,952,260
Tankage .....	11,661,128	7,078,370
Garbage .....	14,783,110	17,721,474
Wool .....	1,006,379	5,150,612
Recovered .....	779,420	5,202,381
All other .....	2,554,396	3,461,073

### OTHER PRODUCTS.

Lard compounds and other lard, substitutes .....	220,416,721	26,404,678
Hydrogenated oils .....	121,041,623	18,101,267
Stearine, vegetable .....	2,625,573	2,158,496
Stearine, animal, edible.....	9,907,346	3,859,969
Stearine, animal, inedible.....	3,329,129	4,973,349
Oleo oil .....	21,060,447	4,578,339
Lard oil .....	4,701,194	4,856,001
Tallow oil .....	1,577,973	2,078,588
Fatty acids .....	28,406,761	9,639,771
Fatty acids, distilled.....	6,716,126	2,834,174
Red oil .....	7,413,803	10,006,278
Stearic acid .....	4,791,605	4,238,462
Glycerine, crude 90% basis .....	35,575,913	18,817,325
Glycerine, dynamite .....	8,700,294	13,858,965
Glycerine, chemically pure .....	18,679,062	11,930,096
Cottonseed foots, 50% basis .....	70,112,266	75,216,263
Cottonseed foots, distilled.....	17,187,047	5,488,256
Other vegetable oil foots.....	11,453,675	4,781,167
Other vegetable oil foots, distilled .....	1,188,578	1,721,853
Acidulated soap stock .....	17,027,333	24,389,648
Miscellaneous soap stock.....	407,990	511,193

## SOYBEAN OIL PRODUCTION.

Production of soybean oil in the United States continues to gain. During the first quarter of this year, production amounted to 14,628,810 lbs., compared with 9,107,265 lbs. produced during the same period of last year, according to the U. S. Department of Commerce.

Sixteen mills were operating during the first quarter of this year. They crushed 50,917 tons of soybeans, compared with 32,412 tons crushed in 1931. Figures for earlier years were 12,644 tons of beans crushed and 3,345,455 lbs. of oil produced in the first quarter of 1932, 10,595 tons of beans and 3,045,531 lbs. of oil in 1929, and 5,139 tons of beans and 1,189,082 lbs. of oil in 1928.

Stocks of soybeans at the mills March 31, 1932, amounted to 52,542 tons, compared with 35,013 tons at the same date in 1931, 12,093 tons in 1930, 346 tons in 1929, and 2,732 tons in 1928. Stocks of soybean oil reported by the crushers were 13,512,756 lbs. March 31, 1932, compared with 10,437,549 lbs. at the same date in 1931, 3,619,814 lbs. in 1930, 333,120 lbs. in 1929, and 332,444 lbs. in 1928.

The production of soybean meal during the quarter was 40,971 tons, and stocks held at the mills March 31 were 10,060 tons. This is the first quarter for which these data were collected, and there are no comparative figures. It is noted, however, that the average production of meal per ton of beans crushed was almost 80.5 per cent.

Imports of soybean cake and meal amounted to 7,811 tons compared with 5,226 tons for the corresponding quarter of 1931. Imports of soybean oil were 400,576 lbs. in 1932, compared with 1,453,583 lbs. in 1931, 3,624,785 lbs. in 1930, 5,235,639 lbs. in 1929, and 5,310,799 lbs. in 1928, while the exports were 499,386 lbs. in 1932, 1,014,129 lbs. in 1931, 1,157,178 lbs. in 1930, 1,796,124 lbs. in 1929, and 2,023,834 lbs. in 1928.

## MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., May 11, 1932.

Cottonseed meal market had a very strong undertone today. Trading was extremely light. Prices were up 5@15c lb., but in view of the fact that the Government report will be published tomorrow morning, traders assumed a waiting attitude and will watch with interest the production and consumption report. Market closed strong.

Cotton seed market was unchanged and dull during the entire session. Trading was practically nothing.

## MARGARINE MAKERS MEETING.

It has been definitely decided to hold the thirteenth annual convention of the Institute of Margarine Manufacturers in the French Lick Springs Hotel, French Lick, Ind., May 26 and 27.

## HULL OIL MARKETS.

Hull, England, May 11, 1932.—(By Cable.)—Refined cottonseed oil, 20s 6d; Egyptian crude cottonseed oil, 18s 6d.



# Vegetable Oil Markets

## WEEKLY REVIEW

**Trade Moderate—Market About Steady**  
**—Cash Trade Quiet—Crude Steadier**  
**—Lard Weak—Government Report**  
**Awaited—Weather South Satisfac-**  
**tory.**

There was no outstanding feature to the operations in cotton oil the past week. Commission houses were on both sides in a small way, and the local element was keeping close to shore. Trade on the whole was moderate, and the market was about steady in tone, making a rather good showing in view of the weakness in allied markets. Following deliveries of 15 lots of bleachable on May contracts, which appeared to have been readily taken care of, liquidation in the nearby position dried up, and at no time was there any selling pressure of consequence.

On the other hand, there was lack of outside speculative buying power, but some buying developed in the July delivery through cotton houses. This was looked upon by ring observers as southern refiners' support. As a result, after going into new low ground for the season, oil prices recovered slightly.

Cash trade, on the whole, was quiet, and there was more or less of a tendency to go slow until the cotton oil statistical report was out of the way.

### Crude Steadier.

The lard-oil spread, as a result, failed to improve as far as shortening was concerned, and if anything lard competition was keener. This, it was feared, argued well for a continuance for small oil distribution for the immediate future, as well as little reduction in the burdensome oil stocks now hanging over the market. Such being the case, it was not surprising to find a continuance of bearish sentiment predominating in professional quarters.

In commission house circles, ideas were more mixed, although there was little change in the situation to encourage speculative buying other than the low prices prevailing. It was quite apparent that speculators were not interested materially in the price level, having had the sad experience of low prices in other commodities.

Unconfirmed reports had it that crude oil had sold at 3½c. Later reports were

current of business having passed at 3.45c. There was evidence of support in the crude market, refiners eventually bidding 2½c in the Southeast and Valley and 2½c in Texas. The steadier tone in the crude market had some sympathetic influence upon oil futures, but the short interest in the market apparently is of moderate size as little or no uneasiness on the part of shorts was in evidence at any time.

### Exports Small.

Expectations were that April consumption would run around 200,000 bbls., although some were looking for a smaller figure and others for 237,000 bbls., compared with 271,000 bbls. in April last year. Owing to reports that quite a little speculatively held seed had found its way to market during April, the trade was looking for very little reduction in the visible stocks of oil. It is the large available supplies for the balance of the season and carryover that has been the most depressing factor throughout the season.

With the prospects for a small cotton acreage decrease and the knowledge that with fair average climatic conditions throughout the season there is the

possibility of a good sized new cotton crop, a good new oil crush, the trade was more satisfied than ever that new outlets must be uncovered to cut down the present heavy stocks.

**COCOANUT OIL**—Demand was rather flat most of the week, and the market displayed a heavy tone. Tanks at New York were quoted at 3@3½c, and at the Pacific Coast at 2½@2¾c. During the middle of the week good soapers' buying developed, and prices firmed somewhat. Tanks at New York were quoted 3½c bid; tanks Pacific Coast, 2½c bid.

**CORN OIL**—Demand was moderate, and the market about steady, with the last sales reported at 2½c Chicago. The market later was quoted at 2½c outside points and at 2½c asked Chicago.

**SOYA BEAN OIL**—Offerings were fairly liberal, but demand was moderate and the market about steady. At New York, tanks were quoted at 3@3½c, while f.o.b. western mills tanks were quoted at 2½@2¾c.

**PALM OIL**—After considerable inactivity, some consumer buying interest developed in this market. While price changes were unimportant, a better tone developed. At New York, spot Nigre was quoted at 3½c; shipment Nigre, 2.80c; spot Lagos, 3½c; shipment Lagos, 3½c; 12½ per cent acid, 3.05c; 20 per cent softs, 3c.

**PALM KERNEL OIL**—Demand continued rather flat, and the market displayed a weaker tone. Bulk oil at New York was lowered to 3.35c.

**OLIVE OIL FOOTS**—There was no particular activity in this market, but offerings were rather steadily held. Spot and shipment, New York, were quoted at 4¼@5c.

**PEANUT OIL**—Demand was rather quiet, and the market was about steady. Tanks f.o.b. southern mills were quoted at 2½@3c.

**RUBBERSEED OIL**—Market nominal.

**SESAME OIL**—Market nominal.

**COTTONSEED OIL**—Store oil demand was quiet, and the market was about steady with futures. Stocks at New York are moderate. Southeast

## SOUTHERN MARKETS

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., May 12, 1932.—While today's cotton oil consumption report for April showed a consumption somewhat better than expected, it was still 44,000 barrels below April a year ago. This, together with lowest lard price in 35 years and record stocks of oil, prevent sustained a oil price advances. Crude is steady 2½c lb. for Texas; 2½c lb. for Valley. Offerings are light. Bleachable is dull at 3c lb. bid, 3.20c asked, loose New Orleans.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., May 12, 1932.—Prime cottonseed oil, 2½@2¾c; forty-three per cent meal, \$16.00; hulls, \$5.00; mill run linters, .65@¾c.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

**G. H. Hammond Company**  
 Chicago, Illinois

**HAMMOND'S**  
**Mistletoe**  
**MARGARINE**



and Valley crude, 2½c bid; Texas, 2½c bid.

Market transactions at New York:

Friday, May 6, 1932.

	Range		Closing	
	Sales.	High. Low.	Bid.	Asked.
Spot	.....	.....	300 a	.....
May	.....	.....	323 a	340
July	.....	.....	338 a	345
Aug.	.....	.....	345 a	370
Sept.	.....	.....	349 a	355
Oct.	.....	.....	358 a	365
Nov.	.....	.....	365 a	370
Dec.	2 364	364	370 a	375

Sales, including switches, 2 contracts.  
Southeast crude, 2½c bid.

Saturday, May 7, 1932.

Spot	.....	.....	320 a	.....
May	.....	.....	325 a	345
July	.....	.....	338 a	350
Aug.	.....	.....	350 a	375
Sept.	.....	.....	350 a	359
Oct.	.....	.....	360 a	368
Nov.	.....	.....	365 a	372
Dec.	.....	.....	370 a	376

Sales, including switches, none.  
Southeast crude, 2½c bid.

Monday, May 9, 1932.

Spot	.....	.....	320 a	.....
May	.....	.....	320 a	.....
July	3 345	342	345 a	.....
Aug.	.....	.....	346 a	365
Sept.	.....	.....	350 a	358
Oct.	.....	.....	360 a	368
Nov.	2 365	365	365 a	373
Dec.	2 376	370	376 a	.....

Sales, including switches, 7 contracts.  
Southeast crude, 2½c bid.

Tuesday, May 10, 1932.

Spot	.....	.....	310 a	.....
May	.....	.....	320 a	.....
July	4 345	342	345 a	.....
Aug.	.....	.....	350 a	370
Sept.	.....	.....	350 a	360
Oct.	2 358	358	359 a	368
Nov.	.....	.....	363 a	372
Dec.	.....	.....	365 a	380

Sales, including switches, 7 contracts.  
Southeast crude, 2½c bid.

Wednesday, May 11, 1932.

Spot	.....	.....	310 a	.....
May	.....	.....	315 a	340
July	2 345	344	341 a	346
Aug.	.....	.....	348 a	365
Sept.	.....	.....	350 a	360
Oct.	.....	.....	360 a	365
Nov.	1 367	367	365 a	370
Dec.	.....	.....	370 a	375

Sales, including switches, 3 contracts.  
Southeast crude, 2½c bid.

Thursday, May 12, 1932.

Spot	.....	.....	310 a	.....
May	.....	.....	315 a	345
July	343	343	343 a	347
Sept.	.....	.....	352 a	358
Dec.	.....	.....	375	372 376 a 380

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# The Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions.

Hog products continued weak, lard making new lows, due to packers' selling liquidation, poor support and barely steady hog market. Cash trade fair. U. S. agricultural department, in its May report, said marketings of hogs in important European countries and the United States, it is expected, will be larger the next few months than same months last year. In the latter part of 1932 slaughter supplies abroad probably will be smaller than in 1932.

### Cottonseed Oil.

Cotton oil quiet and steady; trade featureless. Southeast and Valley crude, 2½c bid; Texas, 2½c bid; cash trade moderate. April consumption was 227,000 barrels, compared with 267,000 barrels last year. Consumption for nine months has been 2,187,000 barrels, or 510,000 less than same time last season. Visible supply is 2,398,000, against 1,324,000 a year ago.

Quotations on bleachable cottonseed oil at New York Friday noon were:

May, \$3.15@3.45; July, \$3.40@3.46;  
Aug., \$3.45@3.65; Sept., \$3.49@3.59;  
Oct., \$3.56@3.65; Nov., \$3.62@3.70;  
Dec., \$3.72@3.78.

Quotations on prime summer yellow:  
May, \$3.00 bid; July, \$3.15 bid; Aug., \$3.30 bid; Sept., \$3.30 bid; Oct., \$3.35 bid; Nov., \$3.40 bid; Dec., \$3.45 bid.

### Tallow.

Tallow, extra, 2½c f.o.b.

### Stearine.

Stearine, 3½c f.o.b.

### Friday's Lard Markets.

New York, May 13, 1932. — Lard, prime western, \$4.50@4.60; middle western, \$4.25@4.30; city, 4½c; refined continent, 4½@4½c; South American, 5c; Brazil kegs, 5½@5½c; compound, 5½@5½c.

## BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, May 13, 1932.—General provision market strong during week due primarily to strike of packinghouse employees in Denmark which was settled May 12. Demand for hams and picnics good; lard slow.

Friday's prices were as follows: Hams, American cut, 78s; hams, long cuts, 82s; shoulders, square, none; picnics, none; short backs, 64s; bellies, clear, 52s; Canadian, 68s; Cumberlands, none; Wiltshires, none, spot lard, 37s.

## EUROPEAN PROVISION CABLES.

Hamburg demand for spot goods and refined and prime steam lard was medium. Prices remain the same as last week. Receipts of lard for the week were 922 metric tons, of which 119 metric tons came from Denmark and 303 metric tons from the United States. Arrivals of hogs at 20 of Germany's most important markets were 63,000, at a top Berlin price of 8.85c lb., compared with 73,000 at 10.17c lb. for the same week of last year.

Rotterdam market was dull. Prices were decreasing. Some business in extra premier jus and prime premier jus.

Prices per 100 kilos: Extra neutral lard, \$14.40; extra premier jus, \$8.80; prime premier jus, \$8.70; cottonseed oil, \$11.60.

Market at Liverpool was firm. Stocks were light and demand was medium. Arrivals from Denmark light.

Total of pigs bought in Ireland for bacon curing was 19,000 for the week, compared with 18,700 for the corresponding week of last year.

Slaughter of Danish hogs for the week ended April 27, 1932, is not reported. During the corresponding week of last year, 117,000 were slaughtered.

## BRITISH PROVISION IMPORTS.

Liverpool provision imports during April, 1932, reported by Liverpool Provision Trade Association:

	Apr., 1932
Bacon, including shoulders, lbs.	1,335,244
Hams, lbs.	2,740,778
Lard, tons	480

Approximate weekly consumption ex Liverpool stocks for months given:

	Bacon, cwt.	Hams, cwt.	Lard, tons.
April, 1932	3,380	5,052	244
March, 1932	4,468	4,369	215
April, 1931	3,259	6,846	304

## MARCH TALLOW EXPORTS.

Tallow exports from the United States during March, 1932, totaled 1,453,894 lbs., valued at \$41,659, according to the Department of Commerce. Cuba was the largest customer, taking 766,338 lbs. Nicaragua was second with an import of 230,037 lbs.; and Mexico third with 185,496 lbs.

## ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to May 12, 1932, show exports from that country were as follows: To the United Kingdom, 111,130 quarters; to the Continent, 26,124 quarters. Exports previous week were as follows: To England, 65,221 quarters; to the Continent, 3,822 quarters.

## FOREIGN TRADE IN PRODUCE.

Exports and imports of produce during the first two months of 1932 show sharp declines from those of the same period of 1931. During the first two months of this year, butter exports totaled 250,540 lbs. compared with 363,614 lbs. in the same months a year ago; cheese exports totaled 243,913 lbs. compared with 246,874 lbs. last year; eggs in the shell 469,938 doz. compared with 1,311,195 doz. a year ago.

Butter imports for the two months period at 261,635 lbs. were slightly larger than those of a year ago, while cheese imports at 7,309,499 lbs. were nearly a million pounds less. Eggs in the shell totaled 54,666 dozen, about 1,000 dozen less than in the same period of 1931. Declines were also shown in the imports of frozen eggs, dried yolks, frozen yolks and egg albumen.

## WHEN YOU WANT TO BUY.

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# Live Stock Markets

## CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., May 12, 1932.

**CATTLE**—Compared with a week ago: Fed steers and long yearlings, mostly 35@50c lower. Prices were at a new low, average cost of fat steers falling below \$6.00. It was largely a steer run, with all weights and grades well represented, but medium to near choice kinds predominated. Extreme top \$8.00; practical top for week, \$7.35, paid for light and weighty steers. Best yearlings, \$7.75, similar kinds closing at \$7.25. Bulk during the week, \$5.00 @6.50; only choice steers and yearlings selling late at \$6.75 upward; heifer and mixed yearlings, 25c lower; heavy heifers and weighty butcher heifers, largely 50c lower. Top yearling heifers, \$6.10; beef cows very scarce and firm; cutters slow and steady; bulls and vealers unchanged.

**HOGS**—Compared with one week ago: Market 5@15c lower, heavy-weights off least; price spread noticeably reduced; receipts nearly 20 per cent above week earlier the main bearish factor; slow fresh pork trade also weakening argument. Week's top, \$3.80, paid Monday; Wednesday's top, \$3.60, new low for season; closing top, \$3.65. Late bulk, 170 to 210 lbs., \$3.50 @3.60; 220 to 250 lbs., \$3.40@3.55; 260 to 310 lbs., \$3.25@3.40; 320 to 360 lbs., \$3.15@3.25; light lights, \$3.40@3.55; pigs, \$3.00@3.35; packing sows, \$2.80@3.00; smooth lightweight, to \$3.10.

**SHEEP**—Compared with week ago: Old crop lambs, \$1.00 and more lower; springers, mostly 25@50c down; fat ewes weak. Woolled lambs continued to predominate, finished kinds dropping to \$6.00 today; week's earlier top, \$6.90. Closing bulks follow: Fed woolled lambs, \$5.00@6.00; clippers, \$4.00@5.25, few, \$5.50; shorn throwouts, \$3.00@3.50; native spring lambs, \$6.50@7.50; prime Colorados, \$8.00; Californias earlier in week, \$7.00@8.00; shorn ewes, \$1.00@2.00.

## KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., May 12, 1932.

**CATTLE**—A weaker undertone was prevalent throughout the week in the fed steer and yearling trade, and closing values are mostly 25@40c under a week ago, with spots as much as 50c lower in extreme cases. Sales above \$6.00 were limited, while the week's top rested at \$6.90 on some strictly choice weighty beeves scaling 1,776 lbs. Bulk of the fed arrivals sold from \$5.00@6.00, while plain Texas grassers sold from \$3.35@4.25. Fed heifers and mixed yearlings are 25@35c off, but other she stock held at around steady levels. Bulls were unchanged, and vealers ruled 50@75c lower, with a late sales from \$5.50 down.

**HOGS**—Values of hogs dropped sharply early in the week, to reach the lowest levels in more than 35 years, when the extreme top rested at \$3.15. Some reaction was in evidence on the

close and a part of the loss was recovered. Final prices are mostly 10@15c lower than a week ago. Choice 170- to 230-lb. weights brought \$3.25 at the finish, with the bulk of the 150- to 260-lb. weights selling from \$3.10@3.25. A few desirable 270- to 350-lb. weights sold from \$2.90@3.10. Packing sows are 10@15c lower at \$2.25@2.65.

**SHEEP**—Fat lambs met a very draggy outlet late in the week, and sharply lower prices were effected. Springers are selling at 50@65c lower rates, while fed lambs are from \$1.00@1.25 under late last week. On the close, best Arizona spring lambs sold at \$6.50, while best natives brought \$6.40. Most of the late arrivals went from \$6.00@6.40. Woolled lambs were extremely hard to sell on Thursday, while clippers ranged from \$4.25@5.00. Aged sheep held about steady, with fat ewes ranging from \$1.25@1.75.

## ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, May 12, 1932.

**CATTLE**—Price trends continued lower in cattle the current week. Compared with one week ago: Steers, mixed yearlings and heifers, 25@50c lower; cowstuff, weak to 25c lower; bulls, strong; vealers, 25c lower. Top for 1,233-lb. matured steers and 1,075-lb. yearlings was \$6.65, with bulk of all slaughter steers \$4.65@6.50; most good steers, \$5.75@6.50. Top 552-lb. heifers scored \$6.35; best mixed yearlings, \$6.00, with most good and choice mixed yearlings and heifers, \$5.25@5.85; medium fleshed kinds, largely \$4.75@5.00. Beef cows bulked at \$2.75@3.50, with top \$4.50. Low cutters went largely at \$1.25@1.75. Top sausage

bulls scored \$3.00 for the week, with vealers closing at \$5.50.

**HOGS**—Porker prices sank to new low levels this week but recovered to finish 5@10c lower for the week. Top price reached \$3.45 on Thursday, with bulk 140- to 300-lb. descriptions at \$3.20 @3.40; sows, mainly \$2.40@2.60.

**SHEEP**—All sheep house quotations were reduced 25@50c during the week, with quality lacking in old crop lamb offerings. Spring lambs scored a practical top of \$7.75, with bulk \$6.75@7.50. Clipped lambs topped at \$5.75; majority, \$5.00@5.25; better woolled lambs, \$6.50; fat ewes, \$1.00@1.50.

## OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., May 12, 1932.

**CATTLE**—Fed steers and yearlings were under price pressure all through the week, and the market on each day was slow and draggy, with prices tending lower. The decline for the week measures fully 25c to in extremes as much as 50c on good to choice grades, medium to good light yearlings and mixed yearlings. Light heifers declined fully 25c. Other she stock and bulls held about steady. Vealers also held about steady. Choice weighty steers sold at \$7.00; 1,182-lb. weights, \$6.90; 1,107-lb. averages, \$6.75.

**HOGS**—Hog prices continued their descent, break for the period being 10@20c; pigs, steady. Thursday's top, \$3.10, paid for choice 180 to 240 lbs., with the following bulks:

140 to 160 lbs., \$2.75@3.00; 160 to 250 lbs., \$3.00@3.10; 250 to 350 lbs., \$2.85@3.05; packing sows, \$2.40@2.60.

**SHEEP**—Lamb prices showed an uneven decline in comparison Thursday with Thursday, traceable to narrow packer demand and weakness in the dressed lamb situation. Spring lambs broke least but show a net decline of

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35¢@50c, while fed clipped lambs are 75c to \$1.00 lower and woolled lambs \$1.00@1.50 lower. Matured sheep held steady. Thursday's sales California springers \$6.35@6.50; choice native new crop lambs, up to \$6.90; fed clipped lambs, \$5.35@5.50; top, \$5.60; fed woolled lambs, up to \$5.25. Good and choice shorn ewes found release 75c@1.50.

### ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., May 11, 1932.

**CATTLE**—All slaughter classes followed outside trends and worked 25@50c lower this week, matured steers showing the full loss. Bulk of the steer crop at present is selling at \$4.50@5.75; better grades, sparingly \$6.00@6.35. Beef cows centered at \$3.00@3.75 today; heifers, \$3.75@4.75; cutters, \$1.75@2.50; bulls, \$2.25@2.60; vealers, \$3.00@5.50, or 50c lower on the latter.

**HOGS**—Hog prices declined to new low levels for the present century. Lights averaged mostly 30c lower; medium and heavy butchers, 20@30c off; packing sows, 15@20c down. Better 160- to 225-lb. weights centered largely at \$3.10; 225- to 260-lb. averages, \$3.00@3.10; heavier weights, to \$2.75 or below. Light lights and desirable pigs sold largely at \$2.75; sorted kinds, \$2.90@3.00; packing sows, from \$2.25@2.65.

**SHEEP**—Slaughter lambs declined 50¢@75c, better woolled natives today scoring at \$5.50; desirable clipped lambs, \$5.00; medium woolled lambs, \$4.50; throwouts, \$3.00@4.00; culls, down to \$2.00. Good to choice woolled ewes turned at \$1.50@2.00; shorn ewes, \$1.50 down.

### SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., May 12, 1932.

**CATTLE**—Persistent pressure in cattle trade developed 25@50c lower slaughter steer and yearling values, while fat she stock largely ruled steady to 25c down. Choice medium weight beefs made \$7.00, heavy bullocks sold up to \$6.75, and most grain feds earned \$4.50@6.00. Best kosher heifers brought \$6.00, and choice lights in carlots stopped at \$5.75. Most beef cows earned \$2.75@3.50, and low cutters and cutters moved freely at \$1.50@2.25. Pulls and vealers remained firm. Heavy

medium bulls ranged up to \$2.85, and select vealers turned at \$6.50@7.00.

**HOGS**—The downward swing to hog prices was unchecked this week, and a new low schedule of values was established. Compared with a week ago show most classes of hogs 10¢@25c lower. Thursday's top held at \$3.05, with bulk 170- to 270-lb. weights at \$2.90@3.00; 270- to 350-lb. butchers, \$2.75@2.90; 130 to 160 lbs., \$2.50@2.90; most packing sows, \$2.25@2.60.

**SHEEP**—Dwindling local receipts failed to halt bearish buying, and fat lamb prices slumped 75c to fully \$1.00, quality considered. The late bulk fed woolled lambs sold \$5.25@5.50; top, \$5.50; most shorn offerings, around \$5.00@5.50. California spring lambs bulked early at \$6.90@7.00; later trade quotable mostly 50c lower. Aged sheep prices fell 50c, with best fat shorn ewes quotable up to \$1.25, mostly eligible 75c@1.25. Load lots California yearlings \$4.00; aged wethers, \$2.25.

### CANADIAN LIVESTOCK PRICES.

Leading Canadian centers top livestock price summary, week ended May 5, 1932, with comparisons, reported by Dominion Live Stock Branch:

#### BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended May 5.	Prev. week.	Same week, 1931.
Toronto .....	\$ 6.50	\$ 6.50	\$ 6.75
Montreal .....	6.00	5.75	6.87 1/2
Winnipeg .....	6.00	5.75	6.00
Calgary .....	5.25	5.25	5.65
Edmonton .....	5.00	5.00	5.50
Prince Albert .....	4.50	4.50	4.50
Moose Jaw .....	4.85	4.75	6.00
Saskatoon .....	5.00	4.75	5.50

#### VEAL CALVES.

	Week ended May 5.	Prev. week.	Same week, 1931.
Toronto .....	\$ 7.00	\$ 6.50	\$ 8.50
Montreal .....	4.00	5.00	7.50
Winnipeg .....	6.00	5.50	8.50
Calgary .....	6.00	5.00	8.00
Edmonton .....	6.00	6.00	8.00
Prince Albert .....	5.00	5.00	5.00
Moose Jaw .....	5.00	5.00	8.00
Saskatoon .....	4.50	4.50	6.00

#### SELECT BACON HOGS.

	Week ended May 5.	Prev. week.	Same week, 1931.
Toronto .....	\$5.15	\$ 5.00	\$ 9.25
Montreal .....	5.50	5.15	9.00
Winnipeg .....	4.50	4.25	9.25
Calgary .....	4.05	3.95	8.00
Edmonton .....	4.10	4.00	7.75
Prince Albert .....	4.20	3.95	7.50
Moose Jaw .....	4.20	3.95	7.75
Saskatoon .....	4.20	3.95	7.75

#### GOOD LAMBS.

	Week ended May 5.	Prev. week.	Same week, 1931.
Toronto .....	\$ 7.75	\$ 7.75	\$10.75
Montreal .....	6.00	7.00	8.00
Winnipeg .....	6.75	6.50	10.75
Calgary .....	5.25	5.00	8.50
Edmonton .....	4.00	4.00	5.00
Prince Albert .....	4.00	4.00	5.00
Moose Jaw .....	5.50	5.50	5.50
Saskatoon .....	5.50	5.50	5.50

\*Off cars. All others on Fed and Watered Basis.  
\*Spring Lambs, per head.

### CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., May 12, 1932.

Liberal marketings at 21 concentration yards and 7 packing plants in Iowa and Minnesota, in the face of a narrowing demand, sent down prices to new low level for the year, but Thursday's mild recovery left quotations 10¢@20c lower except on packing sows. These were steady. Late bulk of good to choice 170- to 220-lb. weights, \$3.00@3.25; 230- to 260-lb. averages, \$2.85@3.15; 270- to 300-lb. weights, \$2.70@3.00; packing sows are mostly \$2.30@2.65. Quality of light hogs was plain and sorting was severe.

Receipts of hogs unloaded daily at these 21 concentration yards and 7 packing plants for week ended May 12:

	This week.	Last week.
Friday, May 6 .....	25,500	29,500
Saturday, May 7 .....	19,100	19,700
Monday, May 9 .....	46,300	51,500
Tuesday, May 10 .....	20,300	13,900
Wednesday, May 11 .....	27,400	28,100
Thursday, May 12 .....	18,100	25,900

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage, nor fills.

### RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended May 7, 1932:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended May 7 .....	174,000	504,000	381,000
Previous week .....	183,000	547,000	399,000
1931 .....	210,000	519,000	434,000
1930 .....	194,000	573,000	312,000
1929 .....	232,000	643,000	328,000
1928 .....	254,000	500,000	329,000

Hogs at 11 markets:

	Week ended May 7.	Prev. week.	Same week, 1931.
1931 .....	408,500	450,000	444,000
1930 .....	408,000	448,000	448,000
1929 .....	548,000	548,000	501,000
1928 .....	501,000	501,000	501,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended May 7 .....	134,000	355,000	222,000
Previous week .....	135,000	382,000	245,000
1931 .....	108,000	390,000	290,000
1930 .....	149,000	442,000	245,000
1929 .....	155,000	472,000	245,000
1928 .....	179,000	424,000	305,000

### U. S. INSPECTED HOG KILL.

Inspected hog kill at 9 points during week ended Friday, May 6, 1932:

	Week ended May 6.	Prev. week.	Cur. week, 1931.
Chicago .....	116,468	118,389	99,400
Kansas City, Kan. ....	18,792	65,068	16,100
Omaha .....	76,554	47,365	59,000
St. Louis & East St. Louis ..	70,765	70,197	60,334
St. Paul .....	32,292	28,495	27,000
St. Joseph .....	50,468	38,701	45,000
Indianapolis .....	23,011	21,906	27,500
New York and J. C. ....	24,600	26,988	18,000
.....	32,908	33,257	38,000

Total .....

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 7, 1932, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

## CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,901	3,040	7,630
Swift & Co.	3,121	1,610	11,125
Wilson & Co.	3,273	2,907	4,035
Morris & Co.	1,672	951	4,977
Anglo-Amer. Prov. Co.	1,322	.....	.....
G. H. Hammond Co.	2,036	1,068	.....
Libby, McNeill & Libby.	384	.....	.....
Shippers	13,190	15,122	11,716
Others	10,525	34,681	6,754
Brennan Pkg. Co., 5,340 hogs; Independent Pkg. Co., 692 hogs; Boyd, Lanham & Co., 682 hogs; Hygrade Food Products Corp., 2,020 hogs; Agar Pkg. Co., 4,933 hogs.			
Total: 40,619 cattle, 8,466 calves, 73,425 hogs, 45,957 sheep.			
Not including 387 cattle, 729 calves, 47,281 hogs and 27,239 sheep bought direct.			

## KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,476	5,561	4,681
Cudahy Pkg. Co.	2,754	4,538	7,057
Powder Pkg. Co.	523	.....	.....
Morris & Co.	2,362	3,904	4,977
Swift & Co.	3,520	9,706	8,108
Wilson & Co.	2,893	4,833	4,831
Others	1,147	1,109	361
Total	15,695	29,711	29,919

## OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,858	16,994	6,840
Cudahy Pkg. Co.	5,338	11,794	11,416
Dodd Pkg. Co.	1,023	6,018	.....
Morris & Co.	1,490	.....	.....
Swift & Co.	4,153	9,450	5,986
Others	.....	12,816	.....
Eagle Pkg. Co., 12 cattle; Geo. Hoffman Pkg. Co., 93 cattle; Gr. Omaha Pkg. Co., 8 cattle; Mayerowich Pkg. Co., 19 cattle; Omaha Pkg. Co., 6 cattle; J. Roth & Sons, 16 cattle; So. Omaha Pkg. Co., 53 cattle; Lincoln Pkg. Co., 228 cattle; Nagle Pkg. Co., 273 cattle; Sinclair Pkg. Co., 558 cattle; Wilson & Co., 283 cattle.			
Total: 19,481 cattle; 57,260 hogs; 30,894 sheep.			

## EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,969	1,596	7,607	4,018
Swift & Co.	2,053	3,341	7,406	4,044
Morris & Co.	732	668	.....	.....
Hunter Pkg. Co.	879	.....	4,199	380
American Pkg. Co.	149	151	94	297
Hell Pkg. Co.	.....	.....	1,612	.....
Krey Pkg. Co.	69	107	2,985	62
Shields Pkg. Co.	.....	.....	1,565	.....
Circle Pkg. Co.	.....	.....	345	.....
Independent Pkg. Co.	775	.....	.....	.....
Shippers	3,443	1,780	15,374	2,245
Others	2,461	420	16,018	739
Total	13,154	8,163	57,805	12,554
Not including 2,490 cattle, 3,464 calves, 53,103 hogs and 1,239 sheep bought direct.				

## ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,470	782	12,981	18,213
Armour and Co.	2,674	743	11,215	9,652
Others	1,455	17	2,594	7,208
Total	6,597	1,542	26,790	35,074

## SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,097	119	7,904	2,861
Armour and Co.	2,065	140	7,895	2,978
Swift & Co.	1,791	157	4,487	2,539
Smith Bros.	.....	.....	.....	.....
Shippers	2,282	14	9,308	.....
Others	212	21	85	.....
Total	8,077	451	29,574	8,378

## OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,168	225	5,472	1,971
Wilson & Co.	1,242	260	5,618	1,881
Others	138	49	408	.....
Total	2,548	534	11,498	3,852
Not including 17 cattle and 50 calves bought direct.				

## WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	809	355	7,710	4,212
Dodd Pkg. Co.	467	41	5,261	35
Wichita D. B. Co.	31	.....	.....	.....
Dunn-Oettinger	89	.....	.....	.....
Keefe-Le Sturgeon.	17	.....	.....	.....
Fred W. Dold	75	.....	536	2
Total	1,488	396	13,507	4,249
Not including 6,462 hogs bought direct.				

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,567	164	3,635	25,180
Armour and Co.	1,244	147	22,587	.....
Others	1,000	245	2,706	11,907
Total	4,229	556	8,818	60,066

## ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,155	3,358	9,105	1,948
Cudahy Pkg. Co.	395	1,544	.....	.....
Swift & Co.	4,925	4,993	12,613	5,885
United Pkg. Co.	1,032	79	.....	.....
Others	810	50	13,457	.....
Total	10,337	10,023	35,155	7,333

## MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,708	6,062	6,013	722
U. D. B. Co. N. Y.	32	.....	.....	.....
The Layton Co.	.....	561	.....	.....
R. Gums & Co.	55	65	74	35
Armour and Co., Mil.	592	3,357	.....	.....
N.Y.B.D.M. Co., N.Y.	39	.....	.....	.....
Corkran, Edl. Bldg.	.....	385	.....	.....
Bimble, Harrison, N. J.	.....	183	.....	.....
Shippers	146	50	46	7
Others	274	452	144	120
Total	2,841	10,586	7,406	884

## INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,227	630	10,880	717
Armour and Co.	956	254	1,814	28
Hilgenmeyer Bros.	5	.....	1,200	.....
Brown Bros.	109	33	187	.....
Stumpf Bros.	.....	103	.....	.....
Schuster Pkg. Co.	15	.....	274	.....
Meyer Pkg. Co.	147	12	375	.....
Riverview Pkg. Co.	19	.....	71	.....
Indiana Prov. Co.	47	18	158	.....
Maass Hartman Co.	40	14	15	.....
Art Wabnitz	5	38	65	.....
Hoesler Abt. Co.	29	.....	.....	.....
Shippers	1,050	1,497	7,279	2,377
Others	429	103	160	89
Total	4,078	2,589	22,458	3,291

## CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	.....	.....	506	.....
Ideal Pkg. Co.	9	.....	592	.....
E. Kahn's Sons Co.	1,497	361	5,953	765
Kroger G. & B. Co.	94	100	1,771	.....
J. Lorey Pkg. Co.	2	.....	225	.....
H. H. Meyer Pkg. Co.	17	.....	3,904	.....
A. Sander Pkg. Co.	2	.....	833	.....
J. Schlachter's Sons.	121	269	200	.....
J. & F. Schroth Co.	12	.....	2,849	.....
John F. Stogner	160	415	127	.....
Shippers	146	1,204	2,102	1,738
Others	786	439	397	573
Total	2,837	2,878	18,716	3,909
Not including 1,565 cattle, 117 calves and 2,757 hogs bought direct.				

## RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended May 7, 1932, with comparisons:

## CATTLE.

	Week ended May 7.	Prev. week.	Cor. 1931.
Chicago	40,619	39,375	*22,554
Kansas City	15,695	16,320	21,260
Omaha	19,481	18,268	26,554
East St. Louis	13,154	12,363	17,139
St. Joseph	6,597	6,410	8,583
St. Paul	8,077	9,092	12,665
Sioux City	2,548	2,241	2,350
Wichita	1,488	1,826	1,257
Denver	4,229	3,562	2,685
St. Paul	10,337	9,719	12,103
Milwaukee	2,841	2,901	3,626
Indianapolis	4,078	4,862	4,028
Cincinnati	2,837	2,671	4,871
Total	131,062	129,390	139,705

## HOGS.

	Week ended May 7.	Prev. week.	Cor. 1931.
Chicago	73,425	77,686	*44,557
Kansas City	29,711	27,763	22,187
Omaha	57,260	60,729	61,118
East St. Louis	57,805	64,084	117,738
St. Joseph	26,790	22,698	25,258
St. Paul	29,574	36,142	38,869
Sioux City	11,498	10,153	7,075
Wichita	13,507	10,991	13,266
Denver	8,818	5,782	9,782
St. Paul	35,155	40,809	41,190
Milwaukee	7,406	7,931	9,693
Indianapolis	22,458	26,030	25,091
Cincinnati	18,716	20,283	23,752
Total	392,123	421,081	437,146

## SHEEP.

	Week ended May 7.	Prev. week.	Cor. 1931.
Chicago	45,957	51,193	50,573
Kansas City	29,919	32,845	35,700
Omaha	30,894	35,901	45,554
East St. Louis	12,554	15,473	16,090
St. Joseph	35,074	38,731	22,140
St. Paul	8,378	4,707	9,492
Sioux City	3,852	2,434	2,249
Wichita	4,249	3,378	2,298
Denver	60,066	75,909	26,997
St. Paul	7,333	5,226	3,731
Milwaukee	884	619	979
Indianapolis	3,291	4,328	1,235
Cincinnati	3,909	3,150	6,723
Total	246,362	274,074	223,742

\*Represents principal packers only.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 2	16,619	1,888	31,806	22,552
Tues., May 3	7,423	3,042	15,997	13,747
Wed., May 4	9,542	1,459	14,758	8,646
Thurs., May 5	5,831	2,547	11,354	1,884
Fri., May 6	1,013	392	18,804	8,106
Sat., May 7	100	100	11,000	8,000
This week	40,528	9,438	118,899	72,405
Previous week	39,781	10,977	132,033	78,095
Year ago	49,012	12,142	114,571	72,184
Two years ago	43,755	11,874	122,208	58,819

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 2	4,682	106	4,308	4,706
Tues., May 3	2,916	.....	2,510	3,867
Wed., May 4	3,191	110	1,384	1,975
Thurs., May 5	1,743	.....	2,736	1,937
Fri., May 6	365	.....	4,109	1,168
Sat., May 7	100	.....	500	1,000
This week	12,977	214	15,537	14,663
Previous week	12,213	571	17,728	15,878
Year ago	16,508	135	22,259	18,938
Two years ago	11,500	71	23,727	16,359

Total receipts for month and year to May 7, with comparisons:

	May.	1931.	1932.	1931.
Cattle	40,528	48,181	192,688	749,910
Calves	9,438	11,596	180,632	198,321
Hogs	118,899	113,443	2,730,087	3,091,817
Sheep	72,405	79,766	1,448,874	1,500,658

## WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended May 7	\$ 6.20	\$ 3.55	\$ 1.50	\$ 6.25
Previous week	6.25	3.65	1.50	6.15
1931	7.50	6.80	2.85	8.85
1930	11.40	10.10	5.25	10.30
1929	13.65	11.30	8.10	15.30
1928	13.00	9.85	10.25	17.25
1927	11.00	10.15	8.25	16.25
AV. 1927-1931	\$11.30	\$ 9.65	\$ 6.95	\$13.00

## SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended May 7	27,500	108,100	58,300
Previous week	27,568	114,305	62,727
1931	32,597	98,342	58,246
1930	32,276	98,481	69,460
1929	31,255	120,363	60,173
1928	40,059	117,405	46,247

## RECEIPTS AT CENTERS

SATURDAY, MAY 7, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	100	11,000	8,000
Kansas City	200	800	800
Omaha	75	3,000	100
St. Louis	150	3,000	100
St. Joseph	25	1,500	2,000
Sioux City	100	1,000	300
St. Paul	175	1,000	700
Fort Worth	150	500	1,000
Milwaukee	100	100	.....
Denver	100	400	5,000
Louisville	100	400	500
Wichita	300	1,600	200
Indianapolis	100	2,000	100
Pittsburgh	100	900	300
Cincinnati	100	1,200	200
Buffalo	100	100	.....
Cleveland	100	100	.....
Nashville	200	100	200

MONDAY, MAY 9, 1932.

Chicago	14,000	33,000	22,000
Kansas City	11,000	8,000	8,000
Omaha	8,000	11,500	11,500
St. Louis	3,500	13,500	4,000
St. Joseph	1,700	4,500	7,500
Sioux City	3,000	7,000	2,500
St. Paul	1,800	5,500	1,500
Fort Worth	1,800	2,000	11,000
Milwaukee	400	1,200	200
Denver	2,900	3,100	7,700
Louisville	800	1,000	2,500
Wichita	2,000	4,800	1,200
Indianapolis	1,000	7,000	500
Pittsburgh	800	4,500	2,500
Cincinnati	1,200	6,200	3,000
Buffalo	1,200	3,300	3,700
Cleveland	700	3,000	2,500
Nashville	400	500	300

TUESDAY, MAY 10, 1932.

Chicago	8,000	23,000	10,000
Kansas City	4,500	7,000	7,000
Omaha	7,000	16,000	9,000
St. Louis	3,500	13,000	3,200
St. Joseph	1,300	5,000	9,000
Sioux City	2,000	7,000	2,000
St. Paul	2,000	6,000	800
Fort Worth	1,600	800	6,500
Milwaukee	700	1,500	300
Denver	800	2,500	6,800
Louisville	100	1,000	2,000
Wichita	700	2,900	800
Indianapolis	2,000	8,000	300
Pittsburgh	100	1,000	500
Cincinnati	100	1,000	100
Buffalo	100	800	1,000
Cleveland	200	2,000	800
Nashville	100	300	2,500

WEDNESDAY, MAY 11, 1932.

Chicago	9,000	22,000	8,000
Kansas City	4,000	7,000	8,000
Omaha	4,500	12,000	3,000
St. Louis	3,000	12,000	2,000
St. Joseph	2,000	4,500	4,200
Sioux City	2,000	5,500	2,000
St. Paul	2,300	10,000	800
Fort Worth	1,100	900	8,500
Milwaukee	500	1,500	400
Denver	400	2,000	5,200
Louisville	200	1,000	2,000
Wichita	800	3,800	600
Indianapolis	1,100	6,000	400
Pittsburgh	.....	1,600	800
Cincinnati	700	4,000	1,500
Buffalo	100	1,500	800
Cleveland	100	1,800	1,000
Nashville	100	300	3,500

THURSDAY, MAY 12, 1932.

Chicago	4,000	22,000	12,000
Kansas City	1,000	5,000	9,000
Omaha	4,000	10,000	8,500
St. Louis	1,700	8,500	1,500
St. Joseph	1,000	3,000	6,000
Sioux City	1,500	5,000	500
St. Paul	1,800	6,500	1,500
Fort Worth	1,400	900	2,000
Milwaukee	400	1,800	400
Denver	600	3,000	6,300
Louisville	200	600	1,500
Wichita	300	2,400	200
Indianapolis	500	4,000	500
Pittsburgh	200	2,300	1,000
Cincinnati	900	4,600	800
Buffalo	200	1,800	9,000
Cleveland	300	1,300	700
Nashville	100	300	3,000

FRIDAY, MAY 13, 1932.

Chicago	1,000	14,000	6,000
Kansas City	200	3,000	300
Omaha	1,000	8,000	1,500
St. Louis	400	7,000	1,000
St. Joseph	400	5,000	700
Sioux City	700	5,000	500
St. Paul	1,700	8,500	700
Fort Worth	700	700	3,500
Milwaukee	500	700	100
Denver	100	1,100	4,600
Louisville	100	700	1,000
Wichita	200	2,900	700
Indianapolis	300	6,000	800
Pittsburgh	.....	2,300	500
Cincinnati	500	5,100	1,000
Buffalo	200	3,300	800
Cleveland	200	800	300
Nashville	100	200	3,500

## LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, May 12, 1932:

CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

Hogs (Soft or city hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd-ch	\$ 3.40@ 3.60	\$ 3.25@ 3.45	\$ 2.75@ 3.00	\$ 2.75@ 3.20	\$ 2.75@ 3.20
Lt. wt. (160-180 lbs.) gd-ch	3.45@ 3.65	3.35@ 3.45	3.00@ 3.10	3.10@ 3.25	3.10@ 3.20
(180-200 lbs.) gd-ch	3.50@ 3.65	3.35@ 3.45	3.00@ 3.10	3.10@ 3.25	3.10@ 3.20
Med. wt. (200-220 lbs.) gd-ch	3.45@ 3.65	3.35@ 3.45	3.00@ 3.10	3.10@ 3.25	3.10@ 3.20
(220-250 lbs.) gd-ch	3.40@ 3.60	3.30@ 3.40	2.90@ 3.05	3.10@ 3.25	3.00@ 3.20
Hvy. wt. (250-280 lbs.) gd-ch	3.25@ 3.50	3.20@ 3.35	2.85@ 3.00	3.00@ 3.20	2.90@ 3.10
(280-350 lbs.) gd-ch	3.15@ 3.35	3.15@ 3.25	2.75@ 2.90	2.85@ 3.05	2.65@ 3.00
Pkg. sows (275-350 lbs.) med-ch	2.75@ 3.15	2.40@ 2.65	2.40@ 2.65	2.35@ 2.65	2.35@ 2.65
Sitr. pigs (100-130 lbs.) gd-ch	3.00@ 3.40	3.00@ 3.25	2.50@ 2.75	2.25@ 2.75	2.25@ 2.75
Av. cost & wt. Thurs. (pigs excl.)	3.32-241 lbs.	3.21-210 lbs.	2.92-243 lbs.	3.00-228 lbs.	.....

Slaughter Cattle and Calves:

STEERS (900-900 LBS.):

Choice	6.75@ 7.25	6.50@ 7.25	6.25@ 6.75	5.75@ 6.75	6.50@ 7.25
Good	6.75@ 7.25	6.50@ 7.25	6.25@ 6.75	5.75@ 6.75	6.50@ 7.25
Medium	6.75@ 7.25	6.50@ 7.25	6.25@ 6.75	5.75@ 6.75	6.50@ 7.25
Common	4.25@ 4.75	4.00@ 4.75	3.75@ 4.75	3.75@ 4.50	4.00@ 4.75

STEERS (900-1,100 LBS.):

Choice	6.75@ 7.25	6.50@ 7.25	6.25@ 6.75	6.00@ 7.00	6.50@ 7.25
Good	5.75@ 6.75	5.50@ 6.75	5.50@ 6.25	5.50@ 6.00	5.75@ 6.50
Medium	5.00@ 5.75	4.75@ 5.75	4.75@ 5.50	4.50@ 5.50	4.75@ 5.75
Common	4.50@ 5.00	4.00@ 5.00	4.75@ 5.50	4.50@ 4.50	4.75@ 5.75

STEERS (1,100-1,300 LBS.):

Choice	6.75@ 7.35	6.75@ 7.50	6.25@ 7.00	6.00@ 7.00	6.50@ 7.25
Good	5.75@ 6.75	5.75@ 7.00	5.50@ 6.25	5.50@ 6.25	5.75@ 6.50
Medium	5.00@ 5.75	5.00@ 6.00	4.75@ 5.50	4.50@ 5.50	4.75@ 5.75

STEERS (1,300-1,500 LBS.):

Choice	6.75@ 7.35	7.00@ 7.50	6.50@ 7.00	6.25@ 7.00	6.75@ 7.25
Good	6.00@ 6.75	6.00@ 7.00	5.75@ 6.50	5.50@ 6.25	5.75@ 6.75

HEIFERS (550-550 LBS.):

Choice	5.50@ 6.25	5.50@ 6.35	5.25@ 5.75	5.00@ 5.75	5.75@ 6.75
Good	5.00@ 5.50	5.00@ 5.50	4.75@ 5.25	4.50@ 5.00	4.75@ 5.75
Medium	4.25@ 5.00	4.50@ 5.00	4.00@ 4.75	3.85@ 4.25	4.00@ 4.75
Common	3.50@ 4.25	3.75@ 4.50	3.50@ 4.00	3.00@ 3.75	3.25@ 4.00

COWS:

Choice	4.00@ 4.75	4.25@ 4.50	4.25@ 5.00	4.00@ 4.50	4.00@ 4.75
Good	3.50@ 4.00	3.50@ 4.25	3.50@ 4.25	3.50@ 4.00	3.50@ 4.00
Com.-med.	2.50@ 3.50	2.50@ 3.50	2.50@ 3.50	2.50@ 3.50	2.50@ 3.50
Low cutter and cutter	1.25@ 2.50	1.00@ 2.50	1.50@ 2.50	1.00@ 2.50	1.50@ 2.50

BULLS (YRLS. EX. BEEF):

Gd.-ch.	3.00@ 4.25	3.00@ 3.50	2.05@ 3.75	2.75@ 3.50	2.50@ 3.25
Out-med.	2.50@ 3.10	2.00@ 3.00	2.25@ 2.65	2.00@ 2.75	2.00@ 2.50

VEALERS (MILK-FED):

Gd.-ch.	5.00@ 6.50	4.00@ 5.50	5.00@ 7.00	3.50@ 5.50	3.00@ 5.50
Medium	4.50@ 5.00	2.75@ 4.00	3.50@ 5.00	2.50@ 3.50	2.00@ 3.00
Cul.-com.	3.00@ 4.50	1.50@ 2.75	2.00@ 3.50	1.00@ 2.50	1.50@ 2.00

CALVES (250-500 LBS.):

Gd.-ch.	4.00@ 5.00	4.50@ 5.50	4.00@ 5.00	3.50@ 4.75	3.00@ 4.00
Com.-med.	2.50@ 4.00	2.50@ 4.50	2.00@ 4.00	1.50@ 3.50	2.00@ 3.00

Slaughter Sheep and Lambs:

Gd.-ch.	7.00@ 7.75	6.50@ 7.75	6.25@ 6.90	6.00@ 6.75	.....
Medium	5.50@ 7.00	5.25@ 6.50	5.25@ 6.25	5.00@ 6.00	.....
Common	4.00@ 5.50	4.25@ 5.25	4.75@ 5.25	4.00@ 5.00	.....

LAMBS:

(90 lbs. down)—Go.-ch.	5.00@ 5.65	5.00@ 5.75	5.25@ 5.75	4.75@ 5.25	5.00@ 5.50
Medium	4.00@ 5.00	4.00@ 5.00	4.25@ 5.25	4.00@ 4.75	4.00@ 5.00
(91-100 lbs.)—Med.-ch.	3.75@ 5.50	4.00@ 5.65	.....	.....	4.00@ 5.50
(All weights)—Common	3.00@ 4.00	3.00@ 4.00	3.00@ 4.25	3.00@ 4.00	3.00@ 4.00

YEARLING WETHERS:

(90-110 lbs.)—Med.-ch.	2.50@ 4.50	3.00@ 4.50	2.50@ 4.00	3.25@ 4.75	2.50@ 4.00
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EWES:

(90-120 lbs.)—Med.-ch.	1.50@ 2.25	1.00@ 1.75	.75@ 1.50	1.25@ 1.75	.75@ 1.50
(120-150 lbs.)—Med.-ch.	1.00@ 2.00	1.00@ 1.50	.75@ 1.25	1.00@ 1.50	.50@ 1.25
(All weights)—Cul.-com.	.50@ 1.50	.50@ 1.00	.25@ .75	.75@ 1.25	.25@ .75

\*Spring lambs excepted, all quotations on woolled basis.

## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended May 7, 1932.

CATTLE.

Week ended May 7, 1932.

Prev. week.

Cor. week.

1931.

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1932.

## SHEEP.

Chicago

Kansas City

Omaha

St. Louis

St. Joseph



# Hide and Skin Markets

## Chicago.

**PACKER HIDES**—Trading in the packer hide market was practically at a standstill this week. Bids at last trading prices were declined early in the week, with killers asking  $\frac{1}{4}$ c more, and the bids were not renewed. Packers are generally holding to their ideas of  $\frac{1}{4}$ c basis for light native cows and consequently the market has been rather quiet. Interest has been centered mostly on calfskins and kipskins.

The only trade reported in the local market was a car April native steers late this week at unchanged price. Most packers are well cleaned up on winter hides and apparently are willing to test out the strength of the market on the better grade hides being produced at present. However, tanners' requirements appear to have been taken care of for the time being.

One packer sold 800 April native steers late this week at  $\frac{1}{4}$ c, steady. Last trade in April extreme native steers was at  $\frac{1}{4}$ c.

Butt branded steers last sold at  $\frac{1}{4}$ c and Colorados at  $\frac{3}{4}$ c, for late April take-off. Heavy Texas steers quotable  $\frac{1}{4}$ c, light Texas steers  $\frac{3}{4}$ c, and extreme light Texas steers last sold at  $\frac{1}{4}$ c.

Heavy native cows last sold at  $\frac{3}{4}$ c for April, earlier take-off  $\frac{1}{4}$ c less. Light native cows last sold at  $\frac{1}{4}$ c for April; packers' ideas higher. Branded cows in demand at  $\frac{1}{4}$ c, last trading price.

One packer sold 500 April-May native bulls at  $\frac{2}{4}$ c, and another packer 1,500 January to April at  $\frac{2}{4}$ c, at end of last week. Branded bulls last sold at  $\frac{2}{4}$ c for September to April take-off.

**FOREIGN WET SALTED HIDES**—South American market moderately active and fairly steady. About 12,000 frigorifico steers sold late last week at \$15.37 $\frac{1}{2}$ , equal to  $\frac{1}{4}$ c, c.i.f. New York, or  $\frac{1}{4}$ c down from early last week. About 25,000 more sold this week, mostly to Europe, on same basis; also 2,000 Montevideo Nacionales equal to 5 $\frac{1}{2}$ c, c.i.f. New York, about steady.

**SMALL PACKER HIDES**—Small packer market quoted around  $\frac{1}{4}$ c for native all-weights and  $\frac{3}{4}$ c for branded; another killer now reports moving about 5,000 April earlier on this basis.

Last trading in Pacific Coast market was at  $\frac{3}{4}$ c for trimmed steers and cows, and  $\frac{2}{4}$ c for untrimmed, flat, f.o.b. shipping points.

**COUNTRY HIDES**—Country market continues draggy. Collectors generally cannot afford to sell at these levels, being unable to replace stocks at interior points without loss. Occasional sale reported but prices for the most part nominal. All-weights quoted  $\frac{3}{4}$ c, selected, delivered Chicago. Heavy steers and cows  $\frac{2}{4}$ c@ $\frac{3}{4}$ c, nom. Buff weights quoted  $\frac{3}{4}$ c, although difficult to secure at this figure. Extremes quoted around  $\frac{1}{4}$ c, nom. Bulls about  $\frac{2}{4}$ c. All-weight branded  $\frac{2}{4}$ c@ $\frac{3}{4}$ c, flat, less Chicago freight.

**CALFSKINS**—Last open trading in packer calfskins was at  $\frac{1}{4}$ c for skins from a very light average point,  $\frac{1}{4}$ c for under  $\frac{1}{4}$ -lb. from other points; on  $\frac{1}{4}$ -lb. up, last sales at  $\frac{7}{8}$ c for preferred points and  $\frac{6}{8}$ c for River points. One

packer understood to have disposed of around 95,000 February-March-April calf at end of last week, details as to price and actual disposition undisclosed.

Chicago city calfskins eased off  $\frac{1}{4}$ c early this week on the same of a car  $\frac{8}{10}$ -lb. at  $\frac{3}{4}$ c, and two cars  $\frac{10}{15}$ -lb. at  $\frac{5}{4}$ c. Outside cities,  $\frac{8}{15}$ -lb., quoted around  $\frac{1}{4}$ c; mixed cities and countries about  $\frac{1}{4}$ c; straight countries  $\frac{3}{4}$ @ $\frac{3}{4}$ c.

**KIPSKINS**—One packer sold 1,500 March native kips, all northern, early this week at  $\frac{5}{8}$ c, steady; another packer sold 5,000 Aprils later at  $\frac{5}{4}$ c for northern and  $\frac{4}{4}$ c for southern,  $\frac{1}{4}$ c up. Over-weights are offered at  $\frac{1}{4}$ c for northern, and branded at  $\frac{1}{4}$ c, with last sales  $\frac{1}{4}$ c less.

Car Chicago city kipskins sold this week at  $\frac{1}{4}$ c. Outside cities quoted around  $\frac{1}{4}$ @ $\frac{1}{4}$ c; mixed cities and countries  $\frac{3}{4}$ @ $\frac{1}{4}$ c; straight countries  $\frac{3}{4}$ @ $\frac{3}{4}$ c.

Packer regular slunks last sold at  $\frac{3}{4}$ c.

**HORSEHIDES**—Horsehides continue dull, with very choice city renderers quoted \$1.75@1.85; mixed city and country lots \$1.25@1.50.

**SHEEPSKINS**—Dry pelts quoted  $\frac{6}{8}$  for full wools, short wools half-price. A few shearings still being produced; demand somewhat better but no improvement in price. Last sales of packer shearings were at  $\frac{2}{4}$ c for No. 1's,  $\frac{12}{16}$ c for No. 2's, and  $\frac{10}{16}$ c for clips; production runs well to No. 2's, and slightly higher being asked for these. Pickled skins dull and unchanged; market quoted around  $\frac{7}{8}$ @\$1.00 per doz. for current run at Chicago; last sales were ribby lambs at \$1.00 per doz. New York market quoted around \$1.00 per doz. for current production. Spring lambs slow at  $\frac{5}{8}$ @ $\frac{10}{16}$ . Small packer woolled pelts slow at  $\frac{40}{60}$ c.

## New York.

**PACKER HIDES**—Market moderately active at end of last week, when 6,400 February butt branded steers, also 2,100 March, sold at  $\frac{1}{4}$ c, steady. Stocks fairly well cleaned up to April 1st, and market quoted nominally  $\frac{1}{4}$ c for April native and butt branded steers,  $\frac{3}{4}$ c for Colorados.

**COUNTRY HIDES**—Trading continues more or less at a standstill with nominal quotations around  $\frac{1}{4}$ c for good mid-west extremes and  $\frac{3}{4}$ c for buff weights.

**CALFSKINS**—Calfskin market in better shape following the good movement past couple weeks. Two cars collectors'  $\frac{5}{7}$ 's sold this week at  $\frac{3}{8}$ c, steady; some trading in  $\frac{7}{9}$ 's on private terms, with previous sales at  $\frac{52}{62}$ c for collectors' and  $\frac{60}{60}$ c for packers' skins; the  $\frac{9}{12}$ 's last sold at \$1.07 $\frac{1}{2}$  for cities and \$1.15 for packers. Veal kips  $\frac{12}{17}$  lb. quoted \$1.25@1.30 last paid.

## CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended May 7, 1932, were 3,820,000 lbs.; previous week, 3,336,000 lbs.; same week last year, 4,232,000 lbs.; from January 1 to May 7 this year, 68,867,

000 lbs.; same period a year ago, 67,656,000 lbs.

Shipments of hides from Chicago for the week ended May 7, 1932, were 4,900,000 lbs.; previous week, 2,803,000 lbs.; same week last year, 2,999,000 lbs.; from January 1 to May 7 this year, 81,994,000 lbs.; same period a year ago, 52,970,000 lbs.

## TANNERS' LEATHER STOCKS.

Stocks of leather on hand March 31, and production during March, with comparisons of a year ago are reported by the U. S. Department of Commerce as follows:

	Stocks, March 31, 1932.	1931.
Cattle (including kip sides), equivalent hides .....	4,908,903	5,225,378
Calf and whole kip, skins .....	5,435,905	5,826,300
Horse:		
Half fronts .....	545,928	594,722
Butts .....	195,106	180,908
Goat and kid, skins .....	20,733,202	19,809,004
Cabretta, skins .....	864,452	866,228
Sheep and lamb (including skivers), skins .....	8,500,267	8,487,588

## WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended May 7, 1932:

Week ended:	New York.	Boston.	Phila.
May 7, 1932 .....	8,112	.....	.....
Apr. 30, 1932 .....	27,732	.....	.....
Apr. 23, 1932 .....	18,985	.....	25,191
Apr. 16, 1932 .....	12,073	2,158	25
Total, 1932 to date .....	229,350	34,673	106,056
May 9, 1931 .....	10,063	7,305	12,258
May 2, 1931 .....	10,621	.....	14,396
Total, 1931 to date .....	274,927	27,627	146,359

## CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended May 13, 1932, with comparisons, are reported as follows:

	Week ended May 13.	Prev. week.	Cor. week, 1931.
Spr. nat. ....	5	@ $\frac{5}{4}$ n	5 @ $\frac{5}{4}$ n
strs. ....	5	@ $\frac{5}{4}$ n	9 $\frac{1}{2}$ @10n
Hvy. nat. strs. ....	4 $\frac{1}{2}$	@ $\frac{4}{4}$ n	@ $\frac{8}{4}$ ax
Hvy. Tex. strs. ....	4 $\frac{1}{2}$	@ $\frac{4}{4}$ n	@ $\frac{8}{4}$ n
Hvy. butt brand'd strs. ....	4 $\frac{1}{2}$	@ $\frac{4}{4}$ n	@ $\frac{8}{4}$ n
Hvy. Col. strs. ....	3 $\frac{1}{2}$	@ $\frac{3}{4}$ n	@ $\frac{7}{4}$ n
Ex-light Tex. strs. ....	4	@ $\frac{4}{4}$ n	@ $\frac{7}{4}$ n
Brand'd cows. ....	4	@ $\frac{4}{4}$ n	@ $\frac{7}{4}$ n
Hvy. nat. cows ....	3 $\frac{1}{2}$	@ $\frac{3}{4}$ n	@ $\frac{7}{4}$ n
Lt. nat. cows ....	4 $\frac{1}{2}$	@ $\frac{4}{4}$ n	@ $\frac{8}{4}$ n
Nat. bulls ..	2 $\frac{1}{2}$	@ $\frac{2}{4}$ n	@ $\frac{5}{4}$ n
Brand'd bulls. ....	2 $\frac{1}{2}$	@ $\frac{2}{4}$ n	@ $\frac{4}{4}$ n
Calfskins ....	5 $\frac{1}{2}$ @ $\frac{6}{4}$ n	@ $\frac{6}{4}$ n	@ $\frac{4}{4}$ n
Kips, nat. ....	5 $\frac{1}{2}$	@ $\frac{5}{4}$ n	@ $\frac{12}{16}$ n
Kips, ov-wt. ....	4 $\frac{1}{2}$ @ $\frac{4}{4}$ n	@ $\frac{4}{4}$ n	@ $\frac{11}{16}$ n
Kips, brand'd. ....	4	@ $\frac{4}{4}$ n	@ $\frac{9}{16}$ n
Slunks, reg. ....	37 $\frac{1}{2}$	@ $\frac{37}{4}$ n	@ $\frac{80}{16}$ n
Slunks, hris. 25 .....	30	@ $\frac{30}{4}$ n	@ $\frac{80}{16}$ n
Light native, butt branded and Colorado steers 1c per lb. less than heavies.	25	@ $\frac{25}{4}$ n	@ $\frac{80}{16}$ n

## CITY AND SMALL PACKERS.

Nat. all-wts. ....	4	@ $\frac{4}{4}$ n	8 @ $\frac{8}{4}$ n
Branded ....	3 $\frac{1}{2}$	@ $\frac{3}{4}$ n	7 @ $\frac{7}{4}$ n
Nat. bulls ..	2 $\frac{1}{2}$	@ $\frac{2}{4}$ n	5 @ $\frac{5}{4}$ n
Brand'd bulls. ....	2 $\frac{1}{2}$	@ $\frac{2}{4}$ n	@ $\frac{4}{4}$ n
Calfskins ....	4 $\frac{1}{2}$ @ $\frac{4}{4}$ n	@ $\frac{4}{4}$ n	@ $\frac{12}{16}$ n
Kips .....	4 $\frac{1}{2}$	@ $\frac{4}{4}$ n	@ $\frac{11}{16}$ n
Slunks, reg. ....	30	@ $\frac{30}{4}$ n	@ $\frac{75}{16}$ n
Slunks, hris. ....	20	@ $\frac{20}{4}$ n	@ $\frac{25}{16}$ n

## COUNTRY HIDES.

Hvy. steers. ....	2 $\frac{1}{2}$ @ $\frac{3}{4}$ n	2 $\frac{1}{2}$ @ $\frac{3}{4}$ n	5 $\frac{1}{2}$ @ $\frac{6}{4}$ n
Hvy. cows ....	2 $\frac{1}{2}$ @ $\frac{3}{4}$ n	2 $\frac{1}{2}$ @ $\frac{3}{4}$ n	5 $\frac{1}{2}$ @ $\frac{6}{4}$ n
Butts .....	3 $\frac{1}{2}$ @ $\frac{3}{4}$ n	3 $\frac{1}{2}$ @ $\frac{3}{4}$ n	6 @ $\frac{6}{4}$ n
Extremes ....	4n	@ $\frac{4}{4}$ n	7 $\frac{1}{2}$ @ $\frac{7}{4}$ n
Bulls .....	2n	@ $\frac{2}{4}$ n	@ $\frac{4}{4}$ n
Calfskins ....	3 @ $\frac{3}{4}$ n	3 $\frac{1}{2}$ @ $\frac{3}{4}$ n	9 @ $\frac{9}{4}$ n
Kips .....	3 @ $\frac{3}{4}$ n	3 $\frac{1}{2}$ @ $\frac{3}{4}$ n	8 @ $\frac{8}{4}$ n
Light calf. ....	15 @ $\frac{15}{4}$ n	15 @ $\frac{15}{4}$ n	50 @ $\frac{50}{4}$ n
Deacons ....	15 @ $\frac{15}{4}$ n	15 @ $\frac{15}{4}$ n	50 @ $\frac{50}{4}$ n
Slunks, reg. ....	10n	@ $\frac{10}{4}$ n	25 @ $\frac{25}{4}$ n
Slunks, hris. ....	5n	@ $\frac{5}{4}$ n	5 @ $\frac{5}{4}$ n
Horsehides ....	1.25@1.85	1.25@2.00	2.00@3.50

## SHEEPSKINS.

Pkr. lambs ..	.....	@1.00
Sm. pkr. ....	.....	@1.00
lambs ....	40 @ $\frac{40}{4}$ n	30 @ $\frac{30}{4}$ n
Pkr. shearings. ....	25 @ $\frac{25}{4}$ n	45 @ $\frac{45}{4}$ n
Dry pelts ....	6 @ $\frac{6}{4}$ n	7 @ $\frac{7}{4}$ n



# Chicago Section

James D. Cooney, vice president of Wilson & Co., transacted business in New York City during the week.

Henry Cohn, president of Automatic Linker, Inc., New York City, was a business visitor in the city during the latter part of the week.

Purchases of livestock at Chicago by principal packers, for the first four days of this week totaled 14,755 cattle, 5,052 calves, 30,699 hogs, 16,590 sheep.

J. C. Stentz, treasurer and sales director, John Morrell & Co., Ottumwa, Ia., left this week on a European trip. He will be abroad for two months.

R. D. MacManus, head of the public relations department of Armour and Company, Chicago, attended the annual convention of the National Retail Meat and Food Dealers this week.

Charles M. Kamrath, packing house engineer, who has been on an extended business trip in the West, returned to Chicago recently. He expects to be in the city about a month after which he will return to Idaho.

R. E. Yocum, general superintendent of the Cudahy Packing Co. left for Europe the latter part of the week. He expects to visit a number of countries before his return. C. A. Stewart, Omaha, Neb., will carry on for Mr. Yocum.

E. A. Cudahy, president of the Cudahy Packing Co., was out of the city this week attending the annual convention of the National Retail Meat and Food Dealers, held in Toledo, O., May 9, 10, 11 and 12. Mr. Cudahy was a speaker at the Monday session.

Provision shipments from Chicago for the week ended May 7, 1932, with comparisons, were as follows:

	Week May 7.	Previous week.	Same week, '31.
Cured meats, lbs.	16,155,000	14,140,000	13,005,000
Fresh meats, lbs.	34,619,000	36,322,000	50,924,000
Lard, lbs.	4,695,000	4,469,000	4,231,000

Oscar G. Mayer, president of Oscar Mayer & Co., in company with about 40 other Chicago business men, left this week for San Francisco, Calif., to attend the annual convention of the U. S. Chamber of Commerce. Mr. Mayer will address the convention.

Howard M. Wilson, well known in the meat packing industry as an operating executive, recently joined the sales force of the Allbright-Nell Co., Chicago, manufacturers of meat plant equipment. Mr. Wilson is making his home in St. Paul, Minn., and will represent the company in that territory.

Three members of the staff of the Institute of American Meat Packers—W. W. Woods, president; Dr. F. C. Vibrans, chief chemist of the Research Laboratory; and Howard C. Greer, director of the Department of Organization and Accounting—attended the meeting of the St. Louis Region in St. Louis, Mo., on May 13.

## In the Good Old Days

Under this heading will appear from time to time items about and reminiscences of veterans of the meat packing industry. Contributions from "Old Timers" are invited.

### VETERAN OF YARDS RETIRES.

Veterans of fifty years' service in the meat packing industry are none too common; to serve one firm for nearly this length of time is an achievement of which few can boast. John T. Brown has recently completed a service record that would seem to justify the title of a veteran of the Chicago Union Stock Yards. On May 1 of this year he retired as head of the office force of the hog buying department of Swift & Company, after 43 years of service with the firm.

Mr. Brown was born in Manchester, England, and came to the United States in 1881. His first job in the yards was as a clerk. Two years later he was transferred to the hog buying department. When he first went to the yards, Swift & Company's annual business was about 20 million dollars a year. Mr. Brown saw this grow to over one billion dollars, and the meat packing industry develop from a rather haphazard affair to one employing highly scientific and carefully controlled processes. In the same period the livestock capacity of the yards has more than doubled.



VETERAN OF THE YARDS.

John T. Brown, who recently retired as head of the office force of the hog buying department of Swift & Company, Chicago, after 43 years of continuous service.

His only plan for the immediate future is rest. "I'm not old enough to play golf," he said, "so I can't predict what form my activities will take. Mrs. Brown and I shall just rest and travel for awhile."

### N. Y. HIDE EXCHANGE FUTURES.

Saturday, May 7, 1932—Old Contracts—Close: May 4.05n; June 4.50@4.55; July 4.70n; Aug. 4.90n; Sept. 5.20@5.25; Oct. 5.35n; Nov. 5.50n; Dec. 5.76@5.89; Jan. 5.95n; Feb. 6.10n; Mar. 6.25n. Sales 2 lots.

New Contracts—Close: June 4.50n; July 4.70n; Aug. 4.85n; Sept. 5.05@5.20; Oct. 5.30n; Nov. 5.55n; Dec. 5.80b; Jan. 5.95n; Feb. 6.10n; Mar. 6.25@6.40; Apr. 6.35n. Sales 1 lot.

Monday, May 9, 1932—Old Contracts—Close: May 3.95n; June 4.40@4.50; July 4.60n; Aug. 4.80n; Sept. 5.05@5.14; Oct. 5.25n; Nov. 5.45n; Dec. 5.70@5.80; Jan. 5.80n; Feb. 5.90n; Mar. 6.00b. Sales 3 lots.

New Contracts—Close: June 4.40n; July 4.60n; Aug. 4.80n; Sept. 4.95n; Oct. 5.20n; Nov. 5.45n; Dec. 5.70n; Jan. 5.85n; Feb. 6.00n; Mar. 6.15@6.20; Apr. 6.25n. No sales.

Tuesday, May 10, 1932—Old Contracts—Close: May 3.75n; June 4.20@4.30; July 4.60n; Aug. 4.80n; Sept. 5.00 sale; Oct. 5.20n; Nov. 5.40n; Dec. 5.55@5.65; Jan. 5.70n; Feb. 5.80n; Mar. 5.95n. Sales 63 lots.

New Contracts—Close: June 4.20n; July 4.40n; Aug. 4.60n; Sept. 4.80n; Oct. 5.10n; Nov. 5.40n; Dec. 5.75 sale; Jan. 5.85n; Feb. 5.95n; Mar. 6.05n; Apr. 6.15n. Sales 6 lots.

Wednesday, May 11, 1932—Old Contracts—Close: May 3.80n; June 4.25 sale; July 4.50n; Aug. 4.75n; Sept. 4.95@5.00; Oct. 5.15n; Nov. 5.35n; Dec. 5.60 sale; Jan. 5.70n; Feb. 5.85n; Mar. 5.95n. Sales 91 lots.

New Contracts—Close: June 4.25n; July 4.45n; Aug. 4.65n; Sept. 4.85n; Oct. 5.10n; Nov. 5.35n; Dec. 5.65n; Jan. 5.75n; Feb. 5.85n; Mar. 5.95b; Apr. 6.05n. No sales.

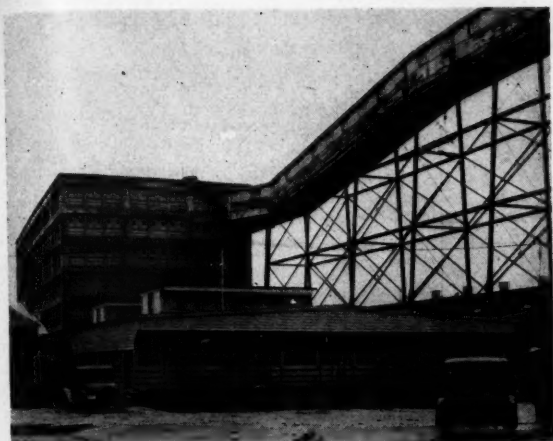
Thursday, May 12, 1932—Old Contracts—Close: May 3.65n; June 4.10@4.13; July 4.35n; Aug. 4.60n; Sept. 4.80@4.85; Oct. 5.00n; Nov. 5.20n; Dec. 5.45@5.46; Jan. 5.55n; Feb. 5.70n; Mar. 5.80b. Sales 12 lots.

New Contracts—Close: June 4.10n; July 4.30n; Aug. 4.50n; Sept. 4.70n; Oct. 4.95n; Nov. 5.20n; Dec. 5.50n; Jan. 5.60n; Feb. 5.70n; Mar. 5.80n; Apr. 5.90n. Sales 1 lot.

Friday, May 14, 1932—Old Contracts—Close: May 3.60n; June 4.05@4.10; July 4.30; Aug. 4.55; Sept. 4.75 sale; Oct. 4.95n; Nov. 5.15n; Dec. 5.35@5.40; Jan. 5.50n; Feb. 5.60n; Mar. 5.75b. Sales 8 lots.

New Contracts—Close: June 4.05n; July 4.25n; Aug. 4.45n; Sept. 4.65n; Oct. 4.90n; Nov. 5.15n; Dec. 5.40n; Jan. 5.50n; Feb. 5.60n; Mar. 5.75b; Apr. 5.85n. No sales.

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**CONSUMPTION UP ON COAST.**

A number of constructive steps designed to increase the organization's effectiveness were taken at the annual meeting of the Pacific Livestock and Meat Institute held recently. Among these was one pertaining to livestock producer membership, by which the revenue to the Institute from this end will be increased several times. Under the new arrangement the producer will pay to the Institute \$1.00 for every carload of cattle or calves and 50c for every deck of sheep or hogs shipped to market.

Retailers will be asked to join the Institute on the basis of \$1.00 per month for every thousand dollars' worth of meat sold monthly.

Of particular interest to the 300 or more meat men who attended the meeting was the report of the results of the Institute's advertising campaign to increase meat consumption. Despite conditions, it was pointed out meat consumption in the San Francisco Bay region jumped considerably, while con-

sumption of most other foods declined. This increase in meat consumption during the last half of last year meant an increase of not quite \$1,000,000 to the retail trade of the San Francisco Bay region.

Officers elected for the coming year are as follows: F. M. Kleppe, president; Peter Bercut, vice president; R. N. Weiss, treasurer; Frank J. Harrigan, secretary-manager. The executive committee is composed of the officers and Carsten Schmidt, W. P. Wing, John Curry, E. W. Stephens, and J. B. Muir. Packers elected to the board of directors are F. M. Kleppe, H. Moffat Co.; James H. C. Allan, James Allan & Sons; F. J. Kelly, Western Meat Co.; P. B. Lynch, Grayson-Owen Packing Co.; Dave Agnew, Alden, Agnew Slater.

**KROGER PLANT HEAD MOVES.**

A. J. Boehm, general manager of the Kroger packing plant at Columbus, O., and supervisor of packinghouse purchases, is being transferred to Detroit, taking charge of Kroger's plant interests there. Mr. Boehm is being succeeded by J. A. McKinney, who was formerly Mr. Boehm's assistant in charge of packing plant operations.

**SETTLE DANISH STRIKE.**

Settlement on May 12 of the general labor strike in Danish packinghouses was reported in cable advices to the Department of Commerce. The strike, which went into effect April 30, was settled with a 3 per cent reduction in wages. During the past week slaughter in Denmark has been at a practical standstill consequently heavier slaughter within the next few weeks is anticipated.

**BORNE ADDS TO PLANT.**

The Borne brothers, Sam and Ben, owners of the United Dressed Beef Co. of Los Angeles, are demonstrating their faith in the future by building an addition to their plant in the Vernon Avenue packing district. The new addition, which is now under construction, will provide more office space, new boiler room and engine room and a new refrigeration unit. The company was established seven years ago and has made steady and substantial progress. Sam Borne is the plant and sales manager, while Ben Borne is the livestock buyer, spending much of his time in the local yards.

**PACKERS COMMISSION CO.**SPECIALIZING IN **DRESSED HOGS** FROM THE HOG BELT

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# Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY  
MARKET SERVICE

## CASH PRICES.

Based on actual carlot trading Thursday,  
May 12, 1932.

### REGULAR HAMS.

	Green.	Sweet Pickled.	Fancy.
Standard.	Standard.	Standard.	Standard.
8-10	8 1/2	9 1/4	10 1/4
10-12	7 1/2	8 1/4	9 1/4
12-14	7 1/4	8 1/4	9 1/4
14-16	7 1/4	8 1/4	9 1/4
10-16 range	7 1/4	8 1/4	9 1/4

### BOILING HAMS.

	Green.	Sweet Pickled.	Fancy.
Standard.	Standard.	Standard.	Standard.
16-18	7 1/4	8 1/4	9 1/4
18-20	7 1/4	8 1/4	9 1/4
20-22	7 1/4	8 1/4	9 1/4
16-22 range	7 1/4	8 1/4	9 1/4

### SKINNED HAMS.

	Green.	Sweet Pickled.	Fancy.
Standard.	Standard.	Standard.	Standard.
10-12	9 1/4	9 1/4	10 1/4
12-14	9	9	10
14-16	9	9	10
16-18	9	9	10
18-20	8 1/4	8 1/4	9 1/4
20-22	8 1/4	8 1/4	9 1/4
22-24	8	8	9
24-26	7 1/4	8 1/4	9 1/4
26-30	7 1/4	8 1/4	9 1/4
30-35	6 1/4	7 1/4	8 1/4

### PICNICS.

	Green.	Sweet Pickled.	Sh. Shank.
Standard.	Standard.	Standard.	Standard.
4-6	5 1/4	5 1/4	6 1/4
6-8	5 1/4	5 1/4	6 1/4
8-10	5	5	6 1/4
10-12	4 1/4	4 1/4	5 1/4
12-14	4 1/4	4 1/4	5 1/4

### BELLIES.

	Green.	Cured.	Dry Cured.
Sq. Sdls.	S.P.		
6-8	7 1/4	7 1/4	7 1/4
8-10	7 1/4	7 1/4	7 1/4
10-12	7	7	7 1/4
12-14	5 1/4	6 1/4	6 1/4
14-16	5 1/4	6 1/4	6 1/4
16-18	5 1/4	6	6 1/4

### D. S. BELLIES.

	Clear.	Rib.
Standard.	Standard.	Standard.
14-16	4 1/4	5 1/4
16-18	4 1/4	5 1/4
18-20	4	5 1/4
20-25	4	5 1/4
25-30	4	5 1/4
30-35	4	5 1/4
35-40	4	5 1/4
40-50	4	5 1/4
50-60	3 1/4	5 1/4

### D. S. FAT BACKS.

	Standard.	Export Trim.
8-10	3 1/4	4 1/4
10-12	4	4 1/4
12-14	4 1/4	4 1/4
14-16	4 1/4	4 1/4
16-18	4 1/4	4 1/4
18-20	5	5 1/4
20-25	5 1/4	5 1/4

### OTHER D. S. MEATS.

Extra short clears	35-45	4n
Extra short ribs	35-45	4n
Regular plates	9-8	3 1/4
Clear plates	4-6	3 1/4
Jowl butts		3
Green square jowls		3 1/4
Green rough jowls		3 1/4

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

2401 SOUTH LA SALLE STREET

CHICAGO, ILL.

## FUTURE PRICES.

SATURDAY, MAY 7, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.35	4.35	4.32 1/2	4.32 1/2
July	4.45	4.45	4.45	4.45
Sept.	4.45	4.45	4.45	4.45
Oct.	4.45	4.45	4.45	4.45
CLEAR BELLIES—				
May	4.15			4.15
July				4.25
Sept.				4.45

MONDAY, MAY 9, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.22 1/2	4.22 1/2	4.20	4.20
July	4.32 1/2	4.32 1/2	4.30	4.30
Sept.	4.47 1/2	4.47 1/2	4.42 1/2	4.42 1/2
Oct.				4.42 1/2
CLEAR BELLIES—				
May				4.15
July				4.25
Sept.				4.45

TUESDAY, MAY 10, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.15	4.15	4.12 1/2	4.12 1/2
July	4.32 1/2	4.32 1/2	4.30	4.30
Sept.	4.45	4.45	4.42 1/2	4.42 1/2
Oct.	4.35	4.35	4.32 1/2	4.32 1/2
CLEAR BELLIES—				
May				4.07 1/2
July				4.22 1/2
Sept.				4.37 1/2

WEDNESDAY, MAY 11, 1932.

	Open.	High.	Low.	Close.
LARD—				
May	4.12 1/2	4.12 1/2	4.05	4.07 1/2
July	4.12 1/2	4.12 1/2	4.10	4.15
Sept.	4.32 1/2	4.32 1/2	4.22 1/2	4.27 1/2
Oct.	4.25	4.27 1/2	4.22 1/2	4.27 1/2
CLEAR BELLIES—				
May				3.87 1/2
July				4.05
Sept.	4.20	4.25	4.20	4.25

THURSDAY, MAY 12, 1932.

	Open.	High.	Low.	Close.
LARD—				
May				3.97 1/2
July	4.12 1/2	4.12 1/2	4.05	4.05
Sept.	4.25	4.25	4.17 1/2	4.17 1/2
Oct.				4.17 1/2
CLEAR BELLIES—				
May	3.50			3.80
July				4.02 1/2
Sept.				4.25

FRIDAY, MAY 13, 1932.

	Open.	High.	Low.	Close.
LARD—				
May				3.90
July	4.02 1/2	4.02 1/2	3.90	3.90
Sept.	4.12 1/2	4.12 1/2	4.00	4.02 1/2
Oct.	4.15	4.15	4.02 1/2	4.02 1/2
CLEAR BELLIES—				
May				3.80
July				4.02 1/2
Sept.				4.25

Key: ax, asked; b, bid; n, nominal; —, split.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

## ANIMAL OILS.

Prime edible lard oil	@ 8 1/4
Headlight burning oil	@ 7 1/4
Prime winter strained	@ 6 1/2
Extra winter strained	@ 6 1/4
Extra lard oil	@ 6 1/4
Extra No. 1	@ 6 1/4
No. 1 lard	@ 6
No. 2 lard	@ 5 1/2
Acidless tallow	@ 12
20° C. T. neatfoot	@ 8 1/4
Pure neatfoot	@ 8 1/4
Special neatfoot	@ 8 1/4
Extra neatfoot	@ 8 1/4
No. 1 neatfoot	@ 8 1/4

Oil weighs 7 1/2 lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

## COOPERAGE.

Ash pork barrels, black iron hoops	1.35 @ 1.37 1/2
Oak pork barrels, black iron hoops	1.40 @ 1.42 1/2
Ash pork barrels, galv. iron hoops	1.52 @ 1.55
White oak ham tierces	2.15 @ 2.17 1/2
Red oak lard tierces	1.75 @ 1.77 1/2
White oak lard tierces	1.92 @ 1.97 1/2

## PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended May 7, 1932:

### HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	—Week ended—	Jan. 1 to May 7, 1932.	May 8, Apr. 30, 1932.	May 7, 1932.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	844	910	1,113	10,000
To Belgium	844			7
United Kingdom	820	806	1,043	13,373
Other Europe				1,400
Cuba	10	20	58	40
Other countries	5	24	6	1,152

### BACON INCLUDING CUMBERLANDS.

	Total	To Germany	United Kingdom	Other Europe	Cuba	Other countries
	254	1,045	823	6,020	25	3
	254	3	23	125	210	878
	15	81	90	2,185	1	40
	1	40	16	450		

### PICKLED PORK.

	Total	To United Kingdom	Other Europe	Canada	Other countries
	83	173	128	4,483	42
	42	39	57	400	19
	6	99	66	600	35
	1	16		3,322	

### LARD.

	Total	To Germany	Netherlands	United Kingdom	Other Europe	New Orleans	Cuba	Other countries
	4,088	8,771	7,568	203,381	1,574	1,526	2,838	35,719
	1,574	161	430	12,388	2,414	5,572	3,150	91,477
	301	112	202	8,300	451	770	290	12,786
	248	330	827	23,305				

### TOTAL EXPORTS BY PORTS.

	Week ended May 7, 1932.	Hams and shoulders, M lbs.	Bacon, M lbs.	Pork, M lbs.	Lard, M lbs.
Total	844	254	83	4,986	19
Boston				19	113
Detroit	513	10	5	1,508	
Key West	10	5	5	240	
New Orleans	5	1	27	480	
New York	316	240	34	1,527	
Baltimore				1,107	

### DESTINATION OF EXPORTS.

	Exported to:	Hams and shoulders, M lbs.	Bacon, M lbs.	Pork, M lbs.	Lard, M lbs.
United Kingdom (total)	820	239	430	130	
Liverpool	430	130	237	10	
London	237	10	22		
Manchester	22		88		
Glasgow			63		
Other United Kingdom	63				

### Exported to:

	Germany (total)	Hamburg
	1,574	1,458

Exports to Europe only.

## CURING MATERIALS.

	Bbls.	Sacks
Nitrite of soda, 1 c. 1. Chicago	10 1/4	
Saltpeter, 25 bbl. lots, f.o.b. N. Y.		1.50
Pbl. refined granulated	6 1/4	
Small crystals	7 1/4	
Medium crystals	7 1/4	
Large crystals	8	
Bbl. retd. gran. nitrate of soda	3 1/2	1.50
Less than 25 bbl. lots, 1/40 more.		

	Granulated, carlots, per ton, f.o.b. Chicago, bulk	Medium, carlots, per ton, f.o.b. Chicago, bulk	Rock, carlots, per ton, f.o.b. Chicago
	1.50	1.25	1.75

	Raw sugar, 96 basis, f.o.b. New Orleans	Second sugar, 90 basis	Syrup testing, 63 to 65 combined sucrose and invert, New York	Standard gran. f.o.b. refiners (3%)	Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%
	63.45		9.25	9.25	9.25	9.25

## SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	6	6
Cinnamon	12	12
Cloves	15	15
Coriander	5	5
Ginger	45	45
Mace, Banda		
Nutmeg	11 1/4	11 1/4
Pepper, black		
Pepper, Cayenne		
Pepper, red		
Pepper, white	15	15



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

Carcass Beef.		Cor. week, 1931.	
Prime native steers—	Week ended May 11, 1932.		
400-600	12 1/2 @ 13 1/4	18	@ 19
600-800	12 1/2 @ 13 1/4	18 1/2	@ 17 1/4
800-1000	12 1/2 @ 13 1/4	14 1/2	@ 15 1/4
Good native steers—			
400-600	11 1/2 @ 12 1/4	15	@ 15 1/4
600-800	11 1/2 @ 12 1/4	14 1/2	@ 15 1/4
800-1000	11 1/2 @ 12 1/4	14 1/2	@ 15 1/4
Medium steers—			
400-600	10 1/2 @ 11 1/4	13 1/2	@ 14 1/4
600-800	10 1/2 @ 11 1/4	13 1/2	@ 14 1/4
800-1000	10 1/2 @ 11 1/4	13 1/2	@ 14 1/4
Heifers, good, 400-600—			
10 1/2 @ 11 1/4	11 1/2 @ 12 1/4	9	@ 9 1/4
Cows, 400-600	7	@ 8 1/4	
Hind quarters, choice—		@ 19	
Fore quarters, choice—		@ 9	

## Beef Cuts.

Steer loins, prime.....	@ 30	@ 36
Steer loins, No. 1.....	@ 30	@ 36
Steer loins, No. 2.....	@ 24	@ 29
Steer short loins, prime.....	@ 41	@ 46
Steer short loins, No. 1.....	@ 40	@ 47
Steer short loins, No. 2.....	@ 30	@ 35
Steer loin ends (hips).....	@ 17	@ 22
Steer loin ends, No. 2.....	@ 19	@ 24
Ow loins.....	@ 16	@ 19
Ow short loins.....	@ 18	@ 24
Ow loin ends (hips).....	@ 14	@ 15
Steer ribs, prime.....	@ 15	@ 23
Steer ribs, No. 1.....	@ 17	@ 21
Steer ribs, No. 2.....	@ 16	@ 19
Ow ribs, No. 2.....	@ 9	@ 13
Ow ribs, No. 3.....	@ 9	@ 11
Steer rounds, prime.....	@ 13	@ 17
Steer rounds, No. 1.....	@ 12 1/2	@ 15 1/2
Steer rounds, No. 2.....	@ 12 1/2	@ 15 1/2
Steer chuck, prime.....	@ 10	@ 12 1/2
Steer chuck, No. 1.....	@ 9	@ 11
Steer chuck, No. 2.....	@ 8 1/4	@ 10
Ow rounds.....	@ 10	@ 13
Ow chuck.....	@ 7 1/2	@ 9 1/2
Steer plates.....	@ 7	@ 8 1/2
Medium plates.....	@ 4 1/2	@ 5 1/2
Briquets, No. 1.....	@ 11	@ 14
Steer navel ends.....	@ 4	@ 4 1/2
Ow navel ends.....	@ 4	@ 4 1/2
Fore shanks.....	@ 6	@ 8
Strip loins, No. 1, bulk.....	@ 48	@ 55
Strip loins, No. 2.....	@ 43	@ 45
Sirloin butts, No. 1.....	@ 25	@ 30
Sirloin butts, No. 2.....	@ 17	@ 22
Beef tenderloins, No. 1.....	@ 60	@ 65
Beef tenderloins, No. 2.....	@ 50	@ 55
Rump butts.....	@ 16	@ 22
Flank steaks.....	@ 14	@ 20
Shoulder clods.....	@ 9	@ 13
Hanging tenderloins.....	@ 8	@ 10 1/2
Butt, green, 5@8 lbs.....	@ 14	@ 15 1/2
Outicks, green, 5@6 lbs.....	@ 7 1/2	@ 12 1/2
Kumkies, green, 5@6 lbs.....	@ 14	@ 19

## Beef Products.

Brains (per lb.).....	@ 5	@ 8
Hearts.....	@ 3 1/2	@ 6
Tongues.....	@ 16	@ 20
Sweetbreads.....	@ 17	@ 21
Ox-tails, per lb.....	@ 10	@ 12
Fresh tripe, plain.....	@ 4	@ 5
Fresh tripe, H. C.....	@ 10	@ 12
Livers.....	@ 17	@ 21
Kidneys, per lb.....	@ 11	@ 14

## Veal.

Choice carcass.....	@ 10	@ 15
Good carcass.....	@ 7	@ 10
Good saddles.....	@ 14	@ 18
Good racks.....	@ 7	@ 10
Medium racks.....	@ 5	@ 7

## Veal Products.

Brains, each.....	@ 7	@ 8
Sweetbreads.....	@ 45	@ 50
Calf livers.....	@ 45	@ 50

## Lamb.

Choice lambs.....	@ 14	@ 20
Medium lambs.....	@ 13	@ 18
Choice saddles.....	@ 17	@ 22
Medium saddles.....	@ 16	@ 21
Choice fores.....	@ 12	@ 15
Medium fores.....	@ 11	@ 14
Lamb ribs, per lb.....	@ 25	@ 30
Lamb tongues, per lb.....	@ 10	@ 12
Lamb kidneys, per lb.....	@ 20	@ 25

## Mutton.

Heavy sheep.....	@ 4	@ 7
Light sheep.....	@ 3	@ 6
Heavy saddles.....	@ 9	@ 12
Light saddles.....	@ 8	@ 11
Heavy fores.....	@ 2	@ 3
Light fores.....	@ 1	@ 2
Mutton legs.....	@ 5	@ 8
Mutton loins.....	@ 12	@ 15
Mutton stew.....	@ 7	@ 10
Sheep tongues, per lb.....	@ 3	@ 5
Sheep heads, each.....	@ 8	@ 10

## Fresh Pork, Etc.

Pork loins, 8@10 lbs. av.....	@ 9 1/4	@ 20
Picnic shoulders.....	@ 6	@ 10
Skinless shoulders.....	@ 6	@ 11
Tenderloins.....	@ 30	@ 45
Spare ribs.....	@ 5	@ 10
Back fat.....	@ 7 1/2	@ 10
Boston butts.....	@ 7 1/2	@ 13
Boneless butts, cellar trim, 2@4.....	@ 10	@ 19
Hocks.....	@ 5	@ 10
Tails.....	@ 5	@ 10
Neck bones.....	@ 3	@ 4
Slip bones.....	@ 3	@ 4
Blade bones.....	@ 6	@ 10
Pigs' feet.....	@ 5	@ 8
Kidneys, per lb.....	@ 5	@ 8
Livers.....	@ 3 1/2	@ 5 1/4
Brains.....	@ 6	@ 12
Ears.....	@ 4 1/2	@ 7
Snouts.....	@ 5	@ 8
Heads.....	@ 5	@ 8

## DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	@ 19	@ 19
Country style sausage, fresh in link.....	@ 16	@ 16
Country style sausage, fresh in bulk.....	@ 17	@ 17
Country style pork sausage, smoked.....	@ 17	@ 17
Frankfurts in sheep casings.....	@ 16	@ 16
Frankfurts in hog casings.....	@ 14 1/2	@ 14 1/2
Bologna in beef bungs, choice.....	@ 14 1/2	@ 14 1/2
Bologna in cloth, paraffined, choice.....	@ 14 1/2	@ 14 1/2
Bologna in beef middles, choice.....	@ 14 1/2	@ 14 1/2
Liver sausage in beef rounds.....	@ 11 1/2	@ 11 1/2
Smoked liver sausage in hog bungs.....	@ 15 1/2	@ 15 1/2
Liver sausage in hog bungs.....	@ 15 1/2	@ 15 1/2
Head cheese.....	@ 14	@ 14
New England luncheon specialty.....	@ 18	@ 18
Minced luncheon specialty, choice.....	@ 15	@ 15
Tongue sausage.....	@ 17	@ 17
Blood sausage.....	@ 15	@ 15
Souse.....	@ 15	@ 15
Polish sausage.....	@ 14	@ 14

## DRY SAUSAGE.

Corvelat, choice, in hog bungs.....	@ 36	@ 36
Thuringer cervelat.....	@ 15	@ 15
Farmer.....	@ 22	@ 22
Holsteiner.....	@ 20	@ 20
B. C. salami, choice.....	@ 35	@ 35
Milano salami, choice, in hog bungs.....	@ 31	@ 31
B. C. salami, new condition.....	@ 15	@ 15
Prisces, choice in hog middles.....	@ 20	@ 20
Genoa style salami.....	@ 37	@ 37
Pepperoni.....	@ 24	@ 24
Mortadella, new condition.....	@ 15	@ 15
Capicola.....	@ 33	@ 33
Italian style hams.....	@ 26	@ 26
Virginia hams.....	@ 39	@ 39

## SAUSAGE MATERIALS.

Regular pork trimmings.....	2 1/2 @ 3	
Special lean pork trimmings.....	5 @ 5 1/2	
Extra lean pork trimmings.....	8 @ 8 1/2	
Neck bone trimmings.....	3 1/2 @ 4 1/2	
Pork cheek meat.....	4 1/2 @ 5	
Pork hearts.....	4 @ 4 1/2	
Pork livers.....	2 @ 2 1/2	
Native boneless beef meat (heavy).....	6 1/2 @ 8 1/2	
Boneless chuck.....	6 @ 6	
Shank meat.....	5 1/2 @ 5 1/2	
Beef trimmings.....	5 @ 5	
Beef cheeks (trimmed).....	3 1/2 @ 4	
Dressed canners, 850 lbs. and up.....	@ 4	
Dressed cutter cows, 400 lbs. and up.....	@ 4 1/2	
Dr. bologna bulls, 600 lbs. and up.....	@ 2	
Beef tripe.....	@ 6	
Pork tongues, canner trim S. F.....	@ 6 1/2	

## SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 180 pack.....	.20	
Domestic rounds, 140 pack.....	.32	
Export rounds, wide.....	.45	
Export rounds, medium.....	.31	
Export rounds, narrow.....	.33	
No. 1 weasands.....	.13	
No. 2 weasands.....	.07	
No. 1 bungs.....	.16	
No. 2 bungs.....	.10	
Middles, regular.....	.90	
Middles, select, wide, 2@2 1/2 in. diameter.....	1.25	
Middles, select, extra wide, 2 1/2 in. and over.....	2.25	
Dried bladders:		
12-15 in. wide, flat.....	1.70	
10-12 in. wide, flat.....	.90	
8-10 in. wide, flat.....	.40	
6-8 in. wide, flat.....	.40 and 45	

## Hog casings:

Narrow, per 100 yds.....	2.75	
Narrow, special, per 100 yds.....	1.80	
Medium, regular.....	.95	
Wide, per 100 yds.....	.55	
Extra wide, per 100 yds.....	.65	
Export bungs.....	.30	
Large prime bungs.....	.22	
Medium prime bungs.....	.10 and 12	
Small prime bungs.....	6 and 7	
Middles, per set.....	.20	
Stomachs.....	.12	

## SAUSAGE IN OIL.

Bologna style sausage in beef rounds—		
Small tins, 2 to crate.....	\$4.50	
Large tins, 1 to crate.....	5.50	
Frankfurt style sausage in sheep casings—		
Small tins, 2 to crate.....	5.75	
Large tins, 1 to crate.....	6.75	
Smoked link sausage in hog casings—		
Small tins, 2 to crate.....	4.75	
Large tins, 1 to crate.....	5.75	

## DRY SALT MEATS.

Extra short clears.....	@ 4 1/4	
Extra short ribs.....	@ 4 1/4	
Short clear middles, 90-lb. av.....	@ 6	
Clear bellies, 18@20 lbs.....	@ 4 1/4	
Clear bellies, 14@16 lbs.....	@ 4 1/4	
Rib bellies, 20@25 lbs.....	@ 4	
Rib bellies, 25@30 lbs.....	@ 4	
Fat backs, 10@12 lbs.....	@ 4	
Fat backs, 14@16 lbs.....	@ 4 1/4	
Regular plates.....	@ 3 1/2	
Butts.....	@ 3	

## WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@ 14	
Fancy skd. hams, 14@16 lbs.....	@ 15 1/4	
Standard reg. hams, 14@16 lbs.....	@ 13	
Picnics, 4@6 lbs.....	@ 4	
Fancy bacon, 5@8 lbs.....	@ 15 1/4	
Standard bacon, 6@8 lbs.....	@ 12 1/4	
No. 1 beef ham sets, smoked—		
Insides, 8@12 lbs.....	@ 33	
Outsides, 6@8 lbs.....	@ 25	
Kanuckles, 5@8 lbs.....	@ 25	
Cooked hams, choice, skin on, fattened.....	@ 21	
Cooked hams, choice, skinless, fattened.....	@ 22	
Cooked picnics, skin on, fattened.....	@ 16	
Cooked picnics, skinned, fattened.....	@ 17	
Cooked loin roll, smoked.....	@ 20	

## BARRELED PORK AND BEEF.

Meas pork, regular.....	\$ 14.00	
Family back pork, 24 to 34 pieces.....	@ 17.00	
Family back pork, 35 to 45 pieces.....	@ 15.00	
Clear back pork, 40 to 50 pieces.....	@ 14.00	
Clear plate pork, 25 to 35 pieces.....	@ 11.00	
Brisket pork.....	@ 10.50	
Bean pork.....	@ 13.00	
Plate beef.....	@ 13.00	
Extra plate beef, 300 lb. bbls.....	@ 14.00	

## VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$12.00	
Honeycomb tripe, 200-lb. bbl.....	15.00	
Pocket honeycomb tripe, 200-lb. bbl.....	17.00	
Pork feet, 200-lb. bbl.....	15.00	
Pork tongues, 200-lb. bbl.....	35.00	
Lamb tongues, short cut, 200-lb. bbl.....	37.00	

## OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 11	
Nut, 1-lb. cartons, f.o.b. Chicago.....	@ 8 1/2	
(50 and 60-lb. solid packed tubs, 1c per lb. less.).....		
Pasty, 60-lb. tubs, f.o.b. Chicago.....	@ 11	

## LARD.

Prime steam, cash (Ed. Trade).....	@ 4.00	
Prime steam, loose (Ed. Trade).....	@ 3.57 1/2	
Kettle rendered, tierces, f.o.b. Chgo.....	@ 5	
Refined lard, tierces, f.o.b. Chicago.....	@ 4 1/2	
Leaf, kettle rendered, tierces, f.o.b. Chicago.....	@ 5	
Neutral, in tierces, f.o.b. Chicago.....	@ 5	
Compound vegetable, tierces, c.a.f.....	@ 5 1/2	

## OLEO OIL AND STEARINE.

Extra oleo oil.....	5 1/2 @ 5 1/2	
Prime No. 1 oleo oil.....	@ 5	
Prime No. 2 oleo oil.....	@ 4 1/2	
Prime No. 3 oleo oil.....	3 1/2 @ 3 1/2	
Prime oleo stearine, edible.....	@ 3 1/2	

## TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre.....	@ 2	
Prime packers' tallow.....	2 1/2 @ 2 1/2	
No. 1 tallow, 10% f.f.a.....	2 1/2 @ 2 1/2	
No. 2 tallow, 40% f.f.a.....	1 1/2 @ 1 1/2	
Choice white grease.....	2 1/2 @ 2 1/2	
A-White grease.....	2 1/2 @ 2 1/2	
Yellow grease, max. 5% acid.....	1 1/2 @ 1 1/2	
Yellow grease, 10@15%.....	1 1/2 @ 1 1/2	
Brown grease, 40% f.f.a.....	1 1/2 @ 1 1/2	

## VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.....	2 1/2 @ 2 1/2	
Valley points, prompt.....	2 1/2 @ 2 1/2	
White, deodorized, in bbls., f.o.b. Chgo.....	5 1/2 @ 5 1/2	
Yellow, deodorized.....	5 1/2 @ 5 1/2	
Soap stock, 50% f.f.a., f.o.b.....	@ 1 1/2	
Corn oil, in tanks, f.o.b. mills.....	2 1/2 @ 2 1/2	
Soya bean oil, f.o.b. mills.....	2 1/2 @ 2 1/2	
Cocunut oil, seller's tanks, f.o.b. const.....	2 1/2 @ 2 1/2	
Refined in bbls., f.o.b. Chicago.....	6 1/2 @ 7	

# Retail Section

## Better Retail Selling Theme of Annual Meeting of Retail Meat and Food Dealers

Delegates from the respective local branches of the National Association of the Retail Meat and Food Dealers gathered this week at Toledo for the forty-seventh annual convention, May 9, 10, 11, and 12. The morning, afternoon and evening sessions were held at the Toledo Civic Auditorium. Convention headquarters were in the Hotel Commodore Perry.

Members came from the east and from the west by pullman and plane. E. A. Cudahy, jr., president of the Cudahy Packing Co., talked Monday morning. His remarks were very well received.

"It is the policy of The Cudahy Packing Co.," he said, "to sell at wholesale only. It has no intention of entering the retail field and has complied with all provisions of the consent decree. Even though the decree had been modified, the company would not have gone into the retail field or into related lines. However, the decree seems unjust and probably unconstitutional. For example, any packing company other than the four larger ones can do what the four larger ones are prohibited from doing.

### Better Times in Sight.

"I can not see what the retail meat dealer has to fear. The personal contact which he has with the consumers is probably the most important factor in the business.

"The packers and retailers have been faced with the continuation of high costs. In the case of some retailers, leases are still high and credit losses have increased. Until we have greater employment and more buying I see no hope for improvement in the meat industry. The retailer must sell more product in order to get his costs down.

"I believe we are headed for a period comparable to the time before the war, which would mean higher live stock values than those now prevailing, lower labor costs, lower freight, and a lower expense of doing business. In 1914, The Cudahy Packing Co. paid 19c for labor; in 1932, it is paying 38c. The freight rate on meat from Omaha to New York is 71 per cent higher than it was in 1914; on provisions, 63 per cent higher.

"We seem to be headed toward a condition of higher commodity values and lower costs. Somewhere along the line a balance will be struck.

"I do not believe that the wage earner should be asked to give up too much, but when the cost of living comes down, it is only fair that wages should be decreased somewhat. I believe the readjustment of silver values, a decrease in armament, and an adjustment of reparations are necessary before world conditions improve. It will probably be one or two years before we see many signs of better business."

### Model Store a Feature.

Mr. Cudahy also discussed the present low levels of live stock values, empha-

## Retail Meat Prices

Average semi-monthly prices at New York, Chicago and Kansas City.

Compiled by the U. S. Bureau of Agricultural Economics. Prices in cents per pound, (simple average of quotations received.)

	CHOICE GRADE. (Mostly Credit and Del. Stores).				GOOD GRADE. (Mostly Cash and Carry Stores).		
	New York. Apr. 30.	Chicago. Apr. 30.	Kan. City. Apr. 30.	New York. Apr. 30.	Chicago. Apr. 30.	Kan. City. Apr. 30.	
<b>Beef.</b>							
Porterhouse steak	.59	.41	.45	.45	.37	.35	
Sirloin steak	.46	.33	.35	.40	.29	.28	
Top round steak	.42	..	..	.36	..	..	
Bottom round	.39	..	..	.32	..	..	
Round steak, full cut	..	.29	.30	..	.25	.20	
Heel round	..	.22	.15	..	.18	.18	
Flank steak	.31	.25	.25	.27	.20	.24	
Top sirloin	.38	..	..	.29	..	..	
Rump roast, boneless	.34	.29	.28	.29	.23	.22	
Rib roast, 1st 6 ribs	.40	.28	.28	.31	.26	.22	
Blade rib roast	.26	.22	..	.21	.21	..	
Cross rib & top chuck	.33	..	..	.23	..	..	
Arm roast	..	.21	.17	..	.17	.16	
Straight cut chuck	.24	.20	.17	.19	.16	.15	
Corner piece	.24	..	..	.17	..	..	
Thick plate	.15	.12	.10	.11	.10	.10	
Naveles	.12	.12	.10	.10	.10	.10	
Boneless brisket	.25	.24	.22	.26	.22	.13	
Brisket, bone in	.21	.15	.14	.15	.12	.10	
Ground meat	.30	.18	.15	.21	.15	.15	
Boneless stew meat	.32	.20	.15	.22	.18	.15	
<b>Veal.</b>							
Cutlet or steak	.59	.36	.40	.43	.32	.34	
Loin chop	.48	.30	.40	.34	.26	.31	
Rib chop	.45	.28	.35	.27	.22	.27	
Bump roast	.40	.25	.25	.24	.18	.19	
Shoulder chops	.28	.21	.22	.17	.19	.20	
Shoulder roast	..	.18	..	..	.16	..	
Boneless shoulder	.26	..	..	.23	..	..	
Breast	.28	.14	.15	.14	.12	.12	
Boneless stew	.36	.22	.22	.25	.18	.17	
Liver	.82	.56	.56	.72	.44	.51	
<b>Lamb.</b>							
Loin chops	.48	.38	.40	.44	.32	.40	
Rib chops	.45	.35	.40	.33	.30	.36	
Leg	.33	.28	.24	.25	.24	.23	
Shoulder chops	.26	.26	.20	.25	.22	.21	
Square chuck	.23	..	.15	.17	..	.16	
Shoulder roast	..	.22	..	..	.20	..	
Breast	.10	.10	..	.10	..	..	
Shank and neck	.11	.14	.10	.10	.13	.12	
<b>Pork.</b>							
Center loin chops	.30	.25	.20	.25	.21	.20	
Rib chops	.28	.22	.20	.24	.18	.18	
End chops	.21	.15	.15	.17	.14	.16	
Fr. hams, whole	.23	.16	.15	.18	.15	.14	
Fr. shoulders, whole	.18	.12	.12½	.14	.10	.12	
Fr. picnics, whole	.16	..	..	.13	.10	..	
Boston butts	..	.16	.15	.18	.12	.17	
Spareribs	.21	.11	.12½	.13	.10	.12	
Lard (carton)	.15	.8	.9	.11	.6	.8	
Sm. hams, whole	..	..	..	..	..	..	
No. 1	.25	.17	.16	.20	.16	.16	
Sm. hams, whole	..	..	..	..	..	..	
No. 2	.19	.15	.13	.17	.13	.12½	
Sliced hams	.56	.35	..	.40	.30	..	
Bacon strip, whole	..	..	..	..	..	..	
No. 1	.31	.22	.19	.24	.15	.20	
Bacon strip, whole	..	..	..	..	..	..	
No. 2	.25	.20	.17	.16	.15	.14	
Sliced bacon, No. 1	.38	.28	.23	.28	.24	.22	
Smoked butts	.30	.23	.23	.23	.21	.23	
Smoked picnics	.15	.11	.12	.12	.11	.13	
Cornd bellies or pickle pork	.27	.18	.18	.17	.18	.16	
Sausage meat	.34	.20	.18	.22	.16	.14	
Salt pork	..	.19	..	..	.16	..	

sized the depressed conditions of the live stock industry, reviewed the decline in the wholesale prices of meats, and the decreases in the export trade for meats.

Other constructive talks were made by Prof. Earl W. Barnhart, of the Federal Board of Vocational Education, Washington, D. C. His subject was "How Can I Increase My Sales and Still Cut My Overhead?"

William C. Davis, marketing specialist with the U. S. Department of Agriculture, Washington, D. C., gave his talk at the annual T-Bone Club Dinner, Tuesday evening. Miss Inez Willson, home economics expert, shared honors Monday night with the Stebbins Boys, a broadcasting feature. Miss Willson lectured to the housewives of Toledo and delegates on new and economical uses for meat cuts in the home. Miss Willson had stereopticon slides to illustrate her remarks, which was prepared by the National Livestock and Meat Board with which she is associated.

Store fixture and dealer supply firms, as well as local and national food packers, had interesting exhibit booths at the Civic Auditorium. A big feature of this year's convention was the model food store, a full-size replica of the dream of every wide-awake dealer. Music by the Toledo Tinkle-toe Teasers, arrayed as Pharaoh's daughters, and piping sweet notes on bassoons, was a melodious feature of the exhibition hall.

### Officers Elected.

W. B. Margerum of Philadelphia was re-elected president of the association; John A. Kotal was re-elected secretary and manager; Adolph Kaiser, of Chicago, first vice president; Gottlieb Scharfy, of Toledo, second vice president. The following men were elected to the board of directors: Walter Kaye of Chicago, Emil Scharz of Detroit and Irving Ringer of Seattle.

### WHAT WOMEN LIKE IN STORES.

Cleanliness is the requirement given first place by the largest percentage of 500 women who, in a recent survey, answered the question "What do you like best about your grocery store?" The next nine points in the order of the number of times mentioned were: Courtesy, good quality, service, attractive displays, self-service, prices plainly marked on all goods, dependability, fresh stock and complete stock.

Other factors given importance were: Fresh vegetables and fruit; adequate, dependable delivery service; all goods under one roof; attention to telephone orders; personal interest in customer's wants; familiar, nationally advertised brands; variety; honesty; progressiveness; fair treatment to children; willingness to correct errors; willingness to get what is wanted; frequent "specials;" up-to-date refrigeration; accommodating service; a well lighted, airy store; clean attractive windows; goods always in the same place; fancy delicacies; parking space.

## Cost of Boning Veal

Varies With Each Change in the Cost of the Wholesale Cut

By F. M. Weber\*

At this season of the year, fore-quarters of veal can be moved readily by boning out the meat. A greater demand for the cuts from this portion of the carcass could be built up, with a good profit for the retailer, if he would pay more attention to his costs and selling prices.

Most retailers do not know just what it costs to bone and trim a forequarter of veal. Unless they know this cost it is impossible to make proper selling prices. The usual result is that the meat is sold for less than sufficient to make a fair profit.

Cost of trimming and boning fore-quarter of veal varies with each change in the wholesale price. This is due to the fact that set prices are received for the bones and trimmings. Thus no more will be received for the bones and trimmings from a forequarter that costs 25c lb. than for one that costs 10c. For this reason it costs more to trim and bone forequarters that cost 25c than to perform the same operations on one that costs less.

In the table following is shown what it costs to trim and bone forequarters of veal at various wholesale prices from 10c lb. to 25c lb. In this table, it is figured that 68 per cent of the quarter is meat and 32 per cent bone.

### Cost to Bone Veal Forequarter.

Wholesale price Cents per lb. Bones in.	Cost per lb. Boned and trimmed.
10	15
10½	15¼
11	16
11½	16¼
12	17
12½	17½
13	18½
13½	19¼
14	20
14½	20¼
15	21½
15½	22¼
16	23
16½	23¼
17	24½
17½	25¼
18	26
18½	26¼
19	27½
19½	28¼
20	29
20½	29¼
21	30½
21½	31¼
22	32
22½	32¼
23	33½
23½	34¼
24	35
24½	35¼
25	36½
	37

\*Prepared for California retail meat dealers.

## APRIL FRESH MEAT PRICES COMPARED

### Chicago.

Wholesale fresh meat prices for April compared with March, 1932, and April, 1931, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE.		BEEF.		
		Apr., 1932.	Mar., 1932.	Apr., 1931.
Steer—				
550-700 lbs.,	Choice .....	\$12.02	\$12.97	\$14.19
	Good .....	11.00	10.96	12.95
700 lbs. up,	Choice .....	12.99	12.88	14.67
	Good .....	11.25	10.81	15.35
500 lbs. up,	Medium .....	9.99	9.71	11.70
	Common .....	8.98	8.38	10.37
Cows—	Good .....	9.30	8.82	10.50
	Medium .....	8.10	7.82	9.57
	Common .....	7.10	6.83	8.78

### VEAL CARCASSES (Skin On).

	Choice .....	9.40	11.49	14.10
	Good .....	8.25	10.23	12.58
	Medium .....	7.02	8.51	10.86
	Common .....	5.90	6.60	8.88

### LAMB.

38 lbs. down,	Choice .....	15.88	16.16	20.24
	Good .....	14.98	15.61	18.90
	Medium .....	13.24	14.52	17.42
39-45 lbs.,	Choice .....	15.88	16.16	19.16
	Good .....	14.98	15.61	17.88
	Medium .....	13.54	14.52	16.95
Spring, good and choice.....				24.33

### MUTTON (Ewe).

70 lbs. down,	Good .....	8.44	8.72	10.10
	Medium .....	6.68	7.60	8.82

The foregoing table is figured in the merchant's favor.

The following cutting test on 12 fore-quarters of veal is inserted to prove the figures in the table.

CUTTING TEST ON FORE-QUARTERS OF VEAL.  
12 fore-quarters of veal.....494 lbs.@10c \$49.40  
Less bones and trimmings..158 lbs.@00

Boned and trimmed meat..336 lbs. Cost \$49.40

Dividing 336 lbs. into \$49.40 brings the cost of the bones and trimmed meat to 14.70c lb. If the fraction of a cent is figured in the retailer's favor the cost would be 15c lb.

### FIRST YEAR THE HARDEST.

For most retailers the first twelve months are the hardest, according to a University of Illinois 5-year study of eleven types of retail enterprises. As has been revealed in previous studies the doubtful honor of the highest death rate belongs to restaurants. Only 35.5 per cent of 978 Illinois eating places survived the 5-year period. Garages came next. Of 1,595 only 49 per cent remained alive. Third place went to grocery stores with 50.5 per cent out of 3,646.

Other classes of stores trailed along as follows: Meat markets, 53.7 per cent; general stores, 59.5 per cent; department stores, 61.3 per cent; dry goods, 64.5 per cent; hardware, 72.2 per cent. Great vitality was shown by drug stores with a score of 75.7 per cent. In all but three of the eleven groups, large numbers of casualties occurred in the first five years.

### STORE SELLING SPACE VALUE.

One retailer's selling force no longer underestimates the value of the selling space inside the store since the proprietor got a dollar and cents estimate of the value of the space through an outside organization.

Convinced of the importance of interior display, this merchant called in an advertising agency and asked how much an outside firm would pay him for 20 display cards 18 by 54 in. down

### New York.

Wholesale fresh meat prices for April compared with March, 1932, and April, 1931, as reported by the U. S. Bureau of Agricultural Economics:

WHOLESALE.		BEEF.		
		Apr., 1932.	Mar., 1932.	Apr., 1931.
Steer—				
550-700 lbs.,	Choice .....	\$13.13	\$12.97	\$14.75
	Good .....	12.18	11.44	13.68
700 lbs. up,	Choice .....	13.18	13.00	14.64
	Good .....	12.18	11.47	13.59
500 lbs. up,	Medium .....	11.00	10.41	12.32
	Common .....	9.94	9.88	10.80
Cows—	Good .....	9.71	9.33	11.11
	Medium .....	8.85	8.53	9.82
	Common .....	7.65	7.52	8.81

### VEAL CARCASSES (Skin On).

	Choice .....	11.95	14.16	17.44
	Good .....	10.02	12.10	14.80
	Medium .....	8.48	10.30	12.38
	Common .....	7.21	8.74	10.54

### LAMB.

38 lbs. down,	Choice .....	16.89	16.71	21.58
	Good .....	16.37	15.93	20.58
	Medium .....	15.45	15.13	19.58
39-45 lbs.,	Choice .....	17.15	16.53	21.01
	Good .....	16.39	15.82	20.01
	Medium .....	15.45	15.06	18.52
Spring, good and choice.....		20.30	19.74	26.20

### MUTTON (Ewe).

70 lbs. down,	Good .....	9.42	10.51	11.19
	Medium .....	8.15	9.54	9.72

the center aisle of the store. Estimating the number of people passing, the agency figured that the space was good for \$50,000 a year. The merchant did not accept this offer, but he was able to convince his own organization of the value of interior display cards or other efforts to stop people and sell them after they get in the store.

### NEWS OF THE RETAILERS.

Joe Kouba has opened a grocery department in his meat market, Corwith, Ia.

S. A. Kennedy will open a meat market in Maquoketa, Ia.

W. G. Koppenhaver will open a meat market in Marion, Ia.

E. A. Johnson Co., Ishpeming, Mich., are adding a meat department to their store.

Fred Buss will erect a new meat market in Glencoe, Minn.

Norwood Brothers Meat Market, Lake Benton, Minn., have added a grocery department to their business.

Wm. L. Smith, 822 Washington, South East, Minneapolis, Minn., has applied for a license to conduct a meat market.

Paul Hartman, 3101 Nicollet, Minneapolis, Minn., applied for a license to conduct a meat market.

Frank G. Schnobrich, New Ulm, Minn., sold his interest in the meat business to his brother, Arthur G. Schnobrich.

Fred Luedtke meats, Renville, Minn., sold out to Robert DeGree and Otto Sommerfeld.

Missoula Meat Market, 126 North Higgin ave., Missoula, Mont., has been sold to John R. Daily Company, Inc.

L. M. Winer and E. F. Brown will open a grocery and meat business at 676 Winslow ave., South St. Paul, Minn.

Theo. Scheinost will open a meat market in North Bend, Neb.

N. J. Lauerma, Dallas, S. D., has sold his meat and grocery store to Holgar Cassling.



# New York Section

## AMONG RETAIL MEAT DEALERS.

A regular meeting of the Eastern District Branch was held at Schwaben Hall, on May 10, with Christian Stein presiding. Secretary Fred C. Riester outlined the program of the State Association Convention which is to be held at the Hotel St. George, Brooklyn, June 6 to 8 inclusive, and urged the members to participate in all of the activities in order to derive every possible benefit. The committee has arranged for an exhibit of the various items used in a meat market, such as show cases, chopping machines, slicers, cash registers and refrigerating units as well as merchandise. There will also be several educational meetings which will be addressed by prominent men in the trade.

A meeting of the general committee for the convention of the State Association of Retail Meat Dealers was held

at Schwaben Hall last Wednesday evening. Reports of various committees were given by the chairmen. Mrs. A. Werner, jr., gave a report of the program prepared for the entertainment of the visiting ladies. Great interest is being shown in the exhibits. From present indications these will be of an educational value to all retailers. Chairman A. Hehn presided.

The many friends of Oscar Schaefer, an active member of Ye Olde New York Branch, will regret to learn that he is in the Fifth Avenue Hospital, where he has undergone a very serious operation. Latest reports are that he is recovering very nicely.

An old member, Joseph Kossman, returned to the Eastern District Branch Tuesday evening of this week when a very interesting meeting was in prog-

ress. Delegates to the State convention were elected. They are Chris. Stein, Theo. Meyer, Al. Haas, A. Hickman and Fred Riester. A bus ride is planned for the summer. The committee in charge is Joseph Behrman, Al Haas and Fred Riester.

Louis E. Beckman, president of the old West Side Branch, died May 7, being ill about two weeks. For the last ten years Mr. Beckman has been living in Douglaston, L. I. Funeral services were held Monday. He is survived by his widow.

Herman W. Schmidt, junior member of the firm of William Schmidt & Co., Hoboken butchers, passed away in Christ Hospital, Jersey City, May 11. A cut on his finger had resulted in blood poisoning.

Mrs. Alfred Forst, daughter of Mr. and Mrs. I. Werden, celebrated a birthday May 5.

## NEW YORK NEWS NOTES.

Dale Johnson, real estate department, Armour and Company, Chicago, visited New York for a few days.

The American Spice Trade Association held its annual convention at the Hotel Astor on May 10 and 11.

Henry Cohn, president Automatic Linker, Inc., of New York is spending a few days in Chicago on business.

Meyer Kornblum, president, Meyer Kornblum & Son, Inc., Brooklyn, is spending a few weeks at Mt. Clemens, Michigan.

President George A. Schmidt, Stahl-Meyer, Inc., and his son George P. Schmidt, spent last week in Maine on a fishing trip.

Visitors to Wilson & Co., during the past week included vice president James D. Cooney from Chicago, and A. T. Budgell, wool department, Boston, both of whom spent a few days in New York.

Members of the New York Curb Exchange were warned May 10 by the secretary that certificates of the common stock of Worcester Salt Co., alleged to have been forged, had been introduced into the financial district.

Meat, fish and poultry seized and destroyed by the health department of the City of New York during the week ended May 7, 1932, were as follows: Meat—Brooklyn, 135 lbs.; Manhattan, 2,355 lbs.; total, 2,490 lbs. Fish—Brooklyn, 10 lbs.; Manhattan 3,500 lbs.; Bronx, 15 lbs.; total, 3,525 lbs. Poultry—Brooklyn, 16 lbs.; Manhattan, 21 lbs.; Bronx, 3 lbs.; Queens, 42 lbs.; Richmond, 6 lbs.; total, 88 lbs.

## BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended May 7, 1932, with comparisons:

	Week ended May 7.	Prev. week.	Cr. week.
West. dresd. meats:			
Steers, carcasses	2,325	2,277	2,211
Cows, carcasses	1,865	2,080	2,482
Bulls, carcasses	51	44	0
Veals, carcasses	1,038	1,028	1,107
Lambs, carcasses	18,781	22,485	2,177
Mutton, carcasses	1,617	1,978	1,177
Pork, lbs.	471,268	520,097	588,100

## WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 12, 1932:

	CHICAGO	BOSTON.	NEW YORK.	PHILA.
<b>Fresh Beef:</b>				
<b>YEARLINGS: (1) (300-550 lbs.):</b>				
Choice	\$11.00@13.00		\$12.00@13.00	
Good	10.00@11.00		11.00@12.00	
Medium	9.00@10.00			
<b>STEERS (550-700 lbs.):</b>				
Choice	11.00@13.00		12.00@13.00	\$12.50@13.00
Good	10.00@11.00		11.00@12.00	11.00@12.00
<b>STEERS (700 lbs. up):</b>				
Choice	11.00@13.00	11.50@12.50	12.00@13.00	12.50@13.00
Good	10.00@11.00	10.50@11.50	11.00@12.00	11.00@12.00
<b>STEERS (500 lbs. up):</b>				
Medium	9.00@10.00	9.50@10.50	10.00@11.00	10.00@11.00
Common	8.00@ 9.00	8.00@ 9.50	9.00@10.00	9.00@ 9.50
<b>COWS:</b>				
Good	8.00@ 9.00	8.50@ 9.00	8.50@ 9.00	9.00@10.00
Medium	7.00@ 8.00	7.50@ 8.50	8.00@ 8.50	8.00@ 9.00
Common	6.00@ 7.00	7.00@ 7.50	7.00@ 8.00	7.00@ 8.00
<b>Fresh Veal Carcasses:</b>				
<b>YEAL (2):</b>				
Choice	8.00@10.00	12.00@13.00	12.00@13.00	12.00@13.00
Good	7.00@ 8.00	10.00@12.00	10.00@12.00	10.00@12.00
Medium	6.00@ 7.00	8.00@10.00	8.00@10.00	8.00@10.00
Common	5.00@ 6.00	7.00@ 8.00	7.00@ 8.00	7.00@ 8.00
<b>Fresh Lamb and Mutton:</b>				
<b>SPRING LAMB:</b>				
Good-Choice	14.00@16.00	15.00@17.00	15.00@18.00	16.00@19.00
Medium	12.00@14.00	13.00@15.00	14.00@15.00	14.00@16.00
Common	9.00@12.00	11.00@13.00	12.00@14.00	12.00@13.00
<b>LAMB (38 lbs. down):</b>				
Choice	12.50@13.50	14.50@15.00	14.50@15.00	13.00@14.00
Good	11.00@12.50	13.50@14.50	14.00@14.50	12.00@13.00
Medium	8.00@11.00	12.00@13.50	13.00@14.00	11.00@12.00
Common	6.00@ 8.00	10.00@12.00	11.00@13.00	10.00@11.00
<b>LAMB (39-45 lbs.):</b>				
Choice	12.50@13.50	14.50@15.00	14.50@15.00	13.00@14.00
Good	11.00@12.50	13.50@14.50	14.00@14.50	12.00@13.00
Medium	8.00@11.00	12.00@13.50	13.00@14.00	11.00@12.00
Common	6.00@ 8.00	10.00@12.00	11.00@13.00	10.00@11.00
<b>LAMB (46-55 lbs.):</b>				
Choice	12.00@13.00	12.50@14.50	13.50@14.00	12.50@13.00
Good	11.00@12.00	12.00@14.00	12.50@13.50	12.00@12.50
<b>MUTTON (Ewe, 70 lbs. down):</b>				
Good	6.00@ 7.00	7.00@ 8.00	6.00@ 7.00	6.00@ 6.50
Medium	5.00@ 6.00	5.00@ 7.00	5.00@ 6.00	5.50@ 6.00
Common	4.00@ 5.00	4.00@ 5.00	4.00@ 5.00	5.00@ 5.50
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. av.	7.50@ 9.00	11.00@11.50	9.00@10.50	9.50@10.50
10-12 lbs. av.	7.50@ 8.50	11.00@11.50	9.00@10.50	9.50@10.50
12-15 lbs. av.	7.50@ 8.00	10.50@11.00	8.50@ 9.50	9.50@10.00
16-22 lbs. av.	7.00@ 7.50	9.00@10.00	8.00@ 9.00	9.00@ 9.50
<b>SHOULDERS, N. Y. style, skinned:</b>				
8-12 lbs. av.	5.00@ 6.00		6.50@ 8.00	6.50@ 8.50
<b>PIONICS:</b>				
6-8 lbs. av.		7.00@ 7.50		6.00@ 7.00
<b>BUTTS, Boston style:</b>				
4-8 lbs. av.	6.00@ 7.00		7.50@ 9.00	8.00@ 9.50
<b>SPARE RIBS:</b>				
Half sheets	4.00@ 5.00			
<b>TRIMMINGS:</b>				
Regular	2.50@ 3.00			
Lean	5.00@ 6.50			

(1) Includes heifer yearlings 450 pounds down at Chicago. (2) Includes "skins on" at New York and Chicago.

# WEST CARROLLTON

## GENUINE VEGETABLE PARCHMENT

### A sure path to the approval of the modern home maker

For over 35 years the preferred meat wrapper—the present generation accepts Genuine Vegetable Parchment wrapping as indicative of a first quality product. Its perfect sanitary qualities—never successfully imitated—coupled with practical advantages such as ease of printing and unwrapping are a sure means to consumer satisfaction.

## THE WEST CARROLLTON PARCHMENT CO.

WEST CARROLLTON + + + OHIO

OUR 36th YEAR SERVING THE FOOD INDUSTRY

#### PRINTED WRAPPERS FOR MEAT.

(Continued from page 21.)

O., is wrapped in Cellophane bearing a printed label of blue, red and yellow. The main portion of the design, measuring 2 by 2½ in., is a red brick fireplace in which a wood fire is burning. At the top is printed the word "Fireplace." Across the center is a blue strip on which is "Sliced Bacon" in white. The name of the company appears outside of the central design. Two blue strips on which are yellow, red and white lines are attached to the main label.

Colored Cellophane is popular with some packers for wrapped smoked meats. The latest printed wrapper of this type to attract attention is that designed by Shellmar for Oscar Mayer & Co., Chicago and Madison, Wis., for

boneless butts. The central design is a red circle with borders of brown. In this circle are the name of the product—"Sweet Morsel"—and "Approved Brand." Superimposed on the circle about one-fourth of the distance from the top is a strip bordered in red in which is printed "Oscar Mayer's." Amber colored Cellophane is used in this case.

#### PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended May 7, 1932:

West. dresd. meats:	Week ended May 7, 1932	Prev. week.	Cor. week. 1931.
Steers, carcasses .....	2,674	2,511	3,258
Cows, carcasses .....	770	940	808

Bulls, carcasses .....	411	335	425
Veals, carcasses .....	1,512	1,559	2,001
Lambs, carcasses .....	14,167	14,065	15,783
Mutton, carcasses .....	1,150	939	2,173
Pork, lbs. ....	568,406	604,487	582,004

#### Local slaughters:

Cattle .....	1,726	1,569	1,591
Calves .....	3,287	3,489	3,090
Hogs .....	19,061	18,311	15,002
Sheep .....	7,768	7,367	5,555

#### CANADIAN MEATS TO U. S.

Exports of livestock and meats from Canada to the United States for March, 1932, with comparisons:

	Mar. 1932.	Mar. 1931.
Cattle, No. ....	1,001	464
Calves, No. ....	718	450
Hogs, No. ....	3	160
Sheep, No. ....	5	208
Beef, lbs. ....	38,500	39,400
Bacon, lbs. ....	232,900	128,100
Pork, lbs. ....	345,200	127,700
Mutton, lbs. ....	1,800	100
Lard compound, lbs. ....	400	500

# CAL VEG

## VEGETABLE FLAKES and POWDERS

Dependable supply; uniform quality and strength; true fresh flavor, color and texture.

CALIFORNIA VEGETABLE PRODUCTS COMPANY, Burbank, California

WRITE FOR PRICES

The Big Onion and Garlic Men from the West

ONION POWDER  
ONION FLAKES  
GARLIC POWDER  
PIMIENTO FLAKES  
GREEN BELL-PEPPER FLAKES  
VEGETABLE MEAT-LOAF MIXTURE

# MEAT BAGS

BURLAP

STOCKINETTE

COTTON

## E.S. HALSTED & CO., Inc.

64 PEARL ST. NEW YORK CITY

Joseph Wahlman,

Dept. Mgr.

(Formerly with Armour & Company)

Makers of Quality Bags Since 1876

## NEW YORK MARKET PRICES

## LIVE CATTLE.

Steers, medium .....	\$ 6.00@ 6.60
Cows, common to medium .....	3.00@ 4.00
Bulls, common to medium .....	2.50@ 3.50

## LIVE CALVES.

Vealers, good to choice .....	\$ 6.00@ 7.25
Vealers, medium .....	4.50@ 5.50

## LIVE LAMBS.

Lambs, spring, good to choice .....	\$ 8.50@ 9.00
Medium to common, spring .....	6.50@ 7.00

## LIVE HOGS.

Hogs, 140-220 lbs. ....	4.15@ 4.50
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## DRESSED HOGS.

Hogs, 90-140 lbs., good to choice .....	\$ 5.75@ 6.50
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## DRESSED BEEF.

## CITY DRESSED.

Choice, native, heavy .....	.15 @17
Choice, native, light .....	.15 @17
Native, common to fair .....	.13 @14

## WESTERN DRESSED BEEF.

Native steers, 900@800 lbs. ....	.15 @16
Native choice yearlings, 440@400 lbs. ....	.15 @16
Good to choice heifers .....	.13 @14
Good to choice cows .....	.11 @12
Common to fair cows .....	.8 @ 9
Fresh bologna bulls .....	6 1/2@ 7 1/2

## BEEF CUTS.

	Western.	City.
No. 1 ribs .....	.22 @24	.22 @24
No. 2 ribs .....	.19 @21	.20 @22
No. 3 ribs .....	.16 @18	.16 @18
No. 1 loins .....	.28 @32	.30 @32
No. 2 loins .....	.25 @28	.26 @28
No. 3 loins .....	.18 @20	.22 @24
No. 1 hinds and ribs .....	.16 @20	.17 @20
No. 2 hinds and ribs .....	.14 @15	.15 @16
No. 3 hinds and ribs .....	.12 @13	.14 @15
No. 1 rounds .....	.12 @13	.12 1/2@13 1/2
No. 2 rounds .....	.11 @12	.11 1/2@12 1/2
No. 3 rounds .....	.10 @11	.10 1/2@11 1/2
No. 1 chucks .....	.12 @13	.12 @13
No. 2 chucks .....	.11 @12	.11 @12
No. 3 chucks .....	.9 @10	.9 @10
Bolognas .....	6 @ 7	6 1/2@ 7 1/2
Rolls, reg., 6@8 lbs. avg. ....	.22 @23	.22 @23
Rolls, reg., 4@6 lbs. avg. ....	.17 @18	.17 @18
Tenderloins, 4@6 lbs. avg. ....	.50 @60	.50 @60
Tenderloins, 5@6 lbs. avg. ....	.50 @60	.50 @60
Shoulder clods .....	.11 @12	.11 @12

## DRESSED VEAL.

Choice .....	.12 @13
Good .....	.10 @12
Medium .....	.9 @10
Common .....	.8 @ 9

## DRESSED SHEEP AND LAMBS.

Lambs, choice .....	\$16.00@19.00
Lambs, good .....	15.00@18.00
Sheep, good .....	7.00@ 8.00
Sheep, medium .....	5.00@ 7.00

## FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. ....	.9 @10
Pork tenderloins, fresh .....	.8 @9
Pork tenderloins, frozen .....	.27 @28
Shoulders, city, 10@12 lbs. avg. ....	.7 @8
Shoulders, Western, 10@12 lbs. avg. ....	.7 @8
Butts, boneless, Western .....	.10 @11
Butts, regular, Western .....	.8 @ 9
Hams, Western, fresh, 10@12 lbs. av. ....	.12 @13
Hams, city, fresh, 10@12 lbs. av. ....	.11 @12
Picnic hams, Western, fresh, 6@8 lbs. ....	.13 @14
average .....	.8 @ 9
Pork trimmings, extra lean .....	.10 @11
Pork trimmings, regular 50% lean .....	.5 @ 6
Spare ribs, fresh .....	.6 @ 7

## SMOKED MEATS.

Hams, 8-10 lbs. avg. ....	.16 @18
Hams, 10@12 lbs. avg. ....	.15 1/2@17
Hams, 12@14 lbs. avg. ....	.15 @16
Picnics, 6@8 lbs. avg. ....	.9 1/2@10 1/2
Picnics, 8@10 lbs. avg. ....	.9 1/2@10 1/2
Bellettes, 5@10 lbs. avg. ....	.13 @14
Beef tongue, light .....	.22 @24
Beef tongue, heavy .....	.24 @27
Bacon, boneless, Western .....	.17 @18 1/2
Bacon, boneless, city .....	.17 @18
City pickled bellies, 8@10 lbs. avg. ....	.14 @16

## FANCY MEATS.

Fresh steer tongues, untrimmed .....	15c a pound
Fresh steer tongues, 1 c. trim'd .....	30c a pound
Sweetbreads, beef .....	25c a pound
Sweetbreads, veal .....	60c a pair
Beef kidneys .....	10c a pound
Mutton kidneys .....	10c each
Livers, beef .....	41c a pound
Oxtails .....	14c a pound
Beef hanging tenders .....	25c a pound
Lamb fries .....	18c a pair

## BUTCHERS' FAT.

Shop fat .....	.35 per cwt.
Breast fat .....	.50 per cwt.
Edible suet .....	.01 1/4 per lb.
Cond. suet .....	.75 per cwt.

## GREEN CALFSKINS.

	5-9 9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals .....	.3 .50	.55	.60	.80
Prime No. 2 veals .....	.2 .35	.40	.45	.55
Buttermilk, No. 1 .....	1 .25	.30	.35	...
Buttermilk, No. 2 .....	1 .20	.25	.30	...
Branded gruby .....	1 .10	.15	.20	.25
Number 3 .....	1 .10	.15	.20	.25

## BUTTER.

Creamery, extras (92 score) .....	@20
Creamery, firsts (91 score) .....	@19 1/2
Creamery, firsts (88 score) .....	@18 1/2

## EGGS.

## (Mixed Colors.)

Special packs, including unusual hennery selections .....	.17 @19
Standards—45 lbs. net .....	.16 @16 1/2
Rehanded receipts—43 lbs. net .....	.15 @15 1/2
Checks .....	.10 @10 1/2

## LIVE POULTRY.

Fowls, colored, via express .....	.17 @18
Broilers, Rocks, fancy, via express .....	.26 @28
Broilers, Leghorns, via express .....	.15 @18

## DRESSED POULTRY.

## FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb. ....	.17 @19
Western, 48 to 54 lbs. to dozen, lb. ....	.17 @19
Western, 38 to 42 lbs. to dozen, lb. ....	.17 @18
Western, 30 to 35 lbs. to dozen, lb. ....	.16 @17

Fowls—fresh—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb. ....	.20 @21
Western, 48 to 54 lbs. to dozen, lb. ....	.20 @21
Western, 48 to 47 lbs. to dozen, lb. ....	.20 @21
Western, 38 to 42 lbs. to dozen, lb. ....	.19 @20
Western, 30 to 35 lbs. to dozen, lb. ....	.18 @19

Ducks, frozen—

Long Island, No. 1 .....

Squabs—

White, ungraded, per lb. ....

Turkeys, fresh—dry pkd.:

Young toms, nearby .....

Young hens, nearby .....

Fowls, frozen—dry pkd.—12 to box—prime to fecy:

Western, 60 to 65 lbs., per lb. ....

Western, 48 to 54 lbs., per lb. ....

Western, 48 to 47 lbs., per lb. ....

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended May 5, 1932:

Apr. 20 30 May 2 3 4 5

Chicago .19 1/4 19 1/4 18 1/4 18 1/4 17 1/4 17 1/4

New York .20 1/4 20 1/4 20 1/4 20 1/4 20

Boston .21 21 21 21 21 20 20 20

Phila. .21 1/2 21 1/2 21 1/2 21 1/2 21

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

19 1/4 19 18 1/4 18 1/4 17 1/4 17 1/4

Receipts of butter by cities (tubs):

This week. Last week. Last year. Since Jan. 1.—1932. 1931.

Chicago. 40,612 32,915 45,884 980,863 1,053,837

N. Y. 64,082 63,631 65,065 1,337,438 1,304,263

Boston. 16,901 20,351 21,006 370,247 338,109

Phila. 22,981 20,409 15,384 443,114 431,676

Total 144,576 137,306 148,239 3,100,662 3,127,885

Cold storage movement (lbs.):

In May 5. Out May 5. On hand May 6. Same week day last year.

Chicago. 71,291 37,686 902,924 2,558,667

New York. 80,776 41,341 1,217,367 2,678,457

Boston. 1,350 20,210 346,769 574,139

Phila. 40,020 2,040 1,283,886 1,494,316

Total 202,437 101,277 3,840,946 7,305,581

FERTILIZER MATERIALS.  
BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton ex vessel Atlantic ports .....	28.00
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York .....	Quot.
Blood dried, 15-16% per unit .....	@ 1.50
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory .....	2.00 @ 10c
Fish guano, foreign, 15@14% ammonia, 10% B. P. L. ....	2.65 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd Balt. & Norfolk .....	2.00 @ 50c
Soda Nitrate in bags, 100 lbs. spot Tankage, ground, 10% ammonia, 15% B. P. L. bulk .....	1.77 @ 1.80 1.40 @ 10c
Tankage, unground, 9@10% ammonia .....	90c to \$1.00 @ 10c

Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f. ....	@18.00
Bone meal, raw, India, 41% and 50 bags, per ton, c.i.f. ....	@22.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 18% flat .....	@ 8.00

Potash.	
Manure salt, 20% bulk, per ton ..	@12.65
Kalmut, 14% bulk, per ton .....	@ 9.75
Muriate in bags, basis 80% per ton Sulphate in bags, basis 90%, per ton .....	@37.15 @48.35

Beef.	
Cracklings, 50% unground .....	@ 30c
Cracklings, 60% unground .....	@ 30c

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces .....	75.00@ 86.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces .....	@ 50.00
Black or striped hoofs, per ton .....	45.00@ 50.00
White hoofs, per ton .....	@ 50.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces .....	@ 70.00
Horns, according to grade .....	75.00@ 250.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended May 7, 1932, with comparisons:

	Week ended May 7.	Prev. week.	Cor. week, 1931.
West. drsd. meats:			
Steers, carcasses .....	7,208	6,629 1/2	9,567
Cows, carcasses .....	715	520	800
Bulls, carcasses .....	264	254	300
Veals, carcasses .....	11,281	14,885	12,241
Lambs, carcasses .....	27,656	27,601	30,557
Mutton, carcasses .....	3,854	2,088	5,713
Beef cuts, lbs. ....	428,113	285,513	504,625
Pork cuts, lbs. ....	2,113,628	1,906,200	1,866,351
Local slaughter:			
Cattle .....	9,758	8,119	9,135
Calves .....	14,723	14,838	17,400
Hogs .....	47,240	48,190	42,300
Sheep .....	76,941	64,306	65,400

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended May 7, 1932:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef .....		22,320 lbs.
Canada—Sausage .....		230 lbs.
Canada—Calf livers .....		1,564 lbs.
Canada—Pork cuts .....		1,000 lbs.
Canada—Smoked pork .....		5,472 lbs.
Canada—Sweet pickled hams .....		12,000 lbs.
England—Bacon .....		1,616 lbs.
England—Ham .....		153 lbs.
England—Tongue .....		781 lbs.
England—Prepared meat .....		168 lbs.
Germany—Sausage .....		8,658 lbs.
Germany—Ham .....		2,689 lbs.
Germany—Bacon .....		905 lbs.
Holland—Ham .....		1,130 lbs.
Holland—Sausage .....		1,200 lbs.
Italy—Sausage .....		2,663 lbs.

Emil Kohn, Inc.  
Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

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